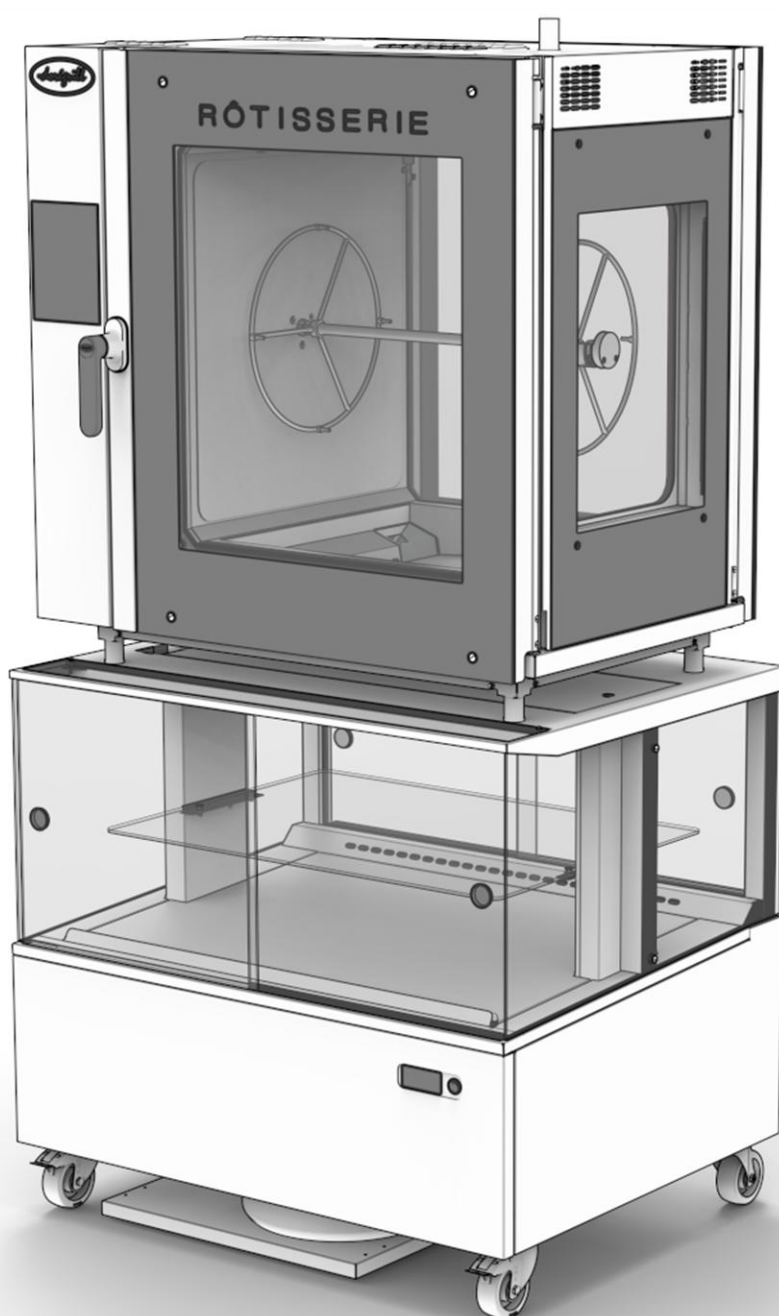




IDEAL Marchand

Combination Rotisserie with **swings and self-service**





Dear customer,

You have just acquired an IDEAL DOREGRILL and we thank you for choosing our equipment.

Always at the forefront of progress in its specialty, DOREGRILL offers you machines, in which we put all our know-how to best meet your expectations, combining comfort and safety of use.

In order to familiarize yourself as quickly as possible with your new equipment, and to use it in the best possible way, we invite you to read this user manual carefully. It will allow you to exploit all its capabilities and extend its life

In a constant effort to meet your requirements regarding our products, our technical team remains at your disposal to guide you in their installation and commissioning, and to answer all your questions and suggestions. Do not hesitate to contact us or visit our website: www.doregrill.com

DOREGRILL S.A.S.

12, Rue du Moulin -B.P. 52 -Parc d'Activités du Moulin,
44880 SAUTRON

Tél : + 33 (0)2 40 63 80 00 -Fax : + 33 (0)2 40 63 82 67

Email : doregrill@doregrill.com

In order to constantly improve our productions, we reserve the right to make any modification to their technical, functional or aesthetic characteristics related to their evolution.

Keep this user manual with your device. If the appliance is to be sold or transferred to another person, make sure that the instructions for use accompany it.

Please review these tips before installing and using your device. They have been written for your safety and the safety of others.

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1 GENERALITE

1.1 Marking

This equipment complies with the European directives that apply to it. As a result, the C.E. logo appears on the nameplate and a declaration of conformity is attached to this notice.

- Manufacturer's Name and Address
- CE Marking
- Hardware Model (MOD)
- Electrical power (kW/A)
- Serial No. (MATR)
- Voltage and Electrical Frequency (Volt/Hz)
- Year of Manufacture

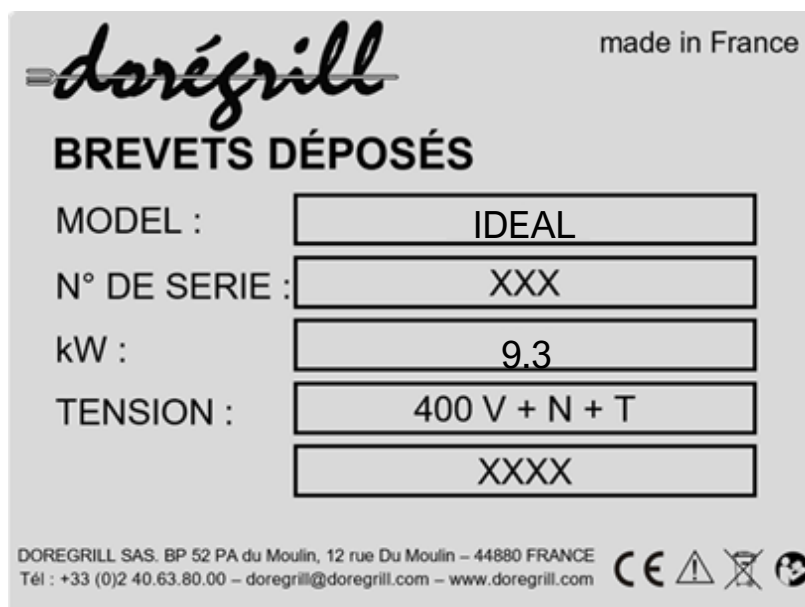


Fig. 1 - (Plaque signalétique)

This plate is attached to the left side of the rotisserie at the bottom of the closing panel of the technical box.

1.2 Importance of the manual

The purpose of this manual is to provide installers and users of DOREGRILL equipment with all the information necessary for its optimal use, to extend its life through regular and appropriate maintenance, to deal with minor incidents and breakdowns which often do not require the intervention of a specialist, and to avoid, by complying with warnings and recommendations, any risk of injury to its users.

The time and attention that will be devoted to reading this notice will be largely compensated by the lessons that will be learned, and the risks of damage, sometimes irreparable, that will have been avoided.

As an integral part of our rotisseries, this manual, valid for the **IDEAL** model, must remain available to its operators.

The manufacturer is not responsible for any damage caused to people, animals and property by misuse of the equipment, or failure to comply with the rules described in this manual.

1.3 All rights reserved

All rights reserved in this technical manual "*IDEAL Rotisserie User Manual*" remain with the manufacturer. No part of the manual may be reproduced or distributed without the written permission of the latter.

1.4 Instructions and safety

ATTENTION

IMPORTANT: This appliance is for professional use. As such, and in order to avoid any danger, its use must be carried out by qualified personnel.

Parts that have been protected by the manufacturer or its agent must not be handled by the installer or user.

It must be installed in accordance with the regulations in force in the country of installation.



Possible physical injury or serious damage to the machine, if instructions are not followed carefully.



ATTENTION

Dangerous electrical voltage



ATTENTION

Burn hazard from hot surfaces.



ATTENTION

Never place a load on top of the machine



ATTENTION

Always use the brakes on both front wheels

1.4.1 General

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or by persons without the necessary experience or knowledge, unless they have been given prior supervision or instruction in the use of the appliance through a person responsible for their safety.

The user of the unit will be fully responsible and must comply with the local safety measures in force - rules and regulations.

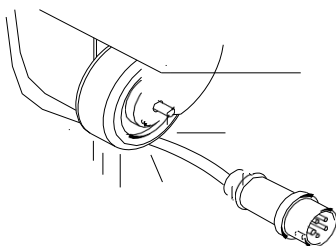
Pictograms, labels, instructions and warning signs attached to the machine are part of the safety measures. They should never be covered or removed, and should be clearly visible throughout the life of the machine. Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

Manipulation, and/or replacement of elements with non-original parts, will cause the warranty to lapse and release the manufacturer from any liability

1.4.2 Movements

In case of movements:

- Before moving the unit, first turn off the mains voltage by pulling the plug from the wall outlet.
- The units are not suitable for passing ledges or obstacles greater than 50mm
- Make sure the wheels can move freely, so they never touch the power cord



1.4.3 Hygiene

The quality of a fresh product always depends on hygiene. It is essential that products are packaged immediately after preparation. At this time, the core temperature of the products should be at least 85°C



Retirer immédiatement les produits d'un emballage endommagé.

Remove products from damaged packaging immediately.

Clean all components that have been in contact with products in the damaged packaging.
Refer to the "Cleaning the device" instruction.

1.5 Service and Technical Support

The electrical diagram of your device is included. In case of malfunctions, you can contact your dealer or an affiliated technician. Make sure you have the following data :

- Model.
- Serial number.

This data can be found on the nameplate.

1.6 Storage

If the device is not in use temporarily, and needs to be stored, follow these instructions:

- Clean the device thoroughly
- Wrap the device to protect it from dust.

Store the appliance in a dry environment and away from condensation.

2 TRANSPORT AND HANDLING

2.1 Transport and deliveries

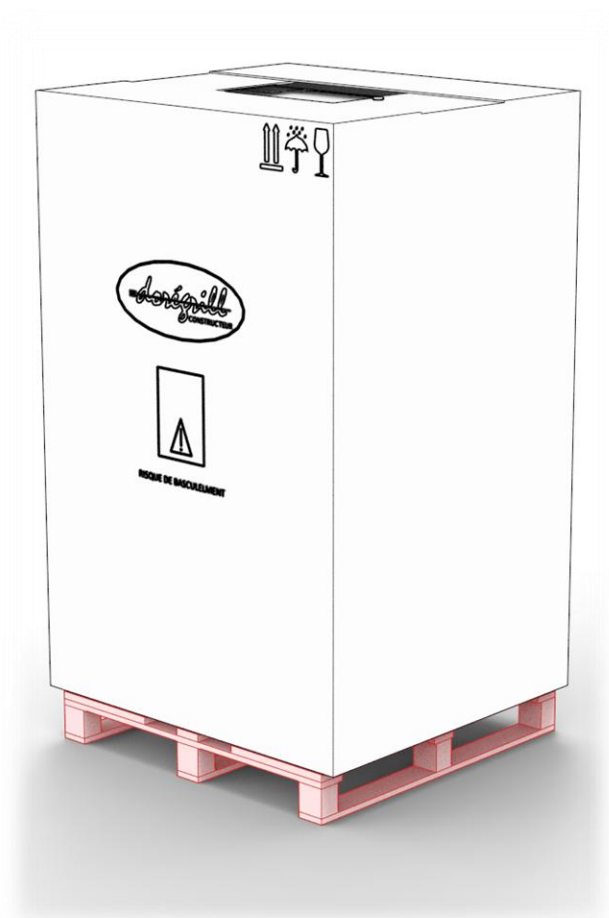
Our rotisseries are adjusted, tested, and controlled in our workshops. They are carefully packaged to ensure that they arrive at their destination in the best possible conditions.

They are delivered on pallets, strapped and filmed. The device is protected by cardboard packaging, bubble wrap, polystyrene and foam angles to protect the corners so as to withstand normal transport conditions. Once the equipment has been unpacked, make sure it has not been damaged during transport. In this event, any damage suffered must be noted and reported in the presence of the carrier. The reservations stipulated on the Delivery Note must be followed, within 48 hours of receipt of the material, by a letter with acknowledgement of receipt to the carrier and the retailer notified.

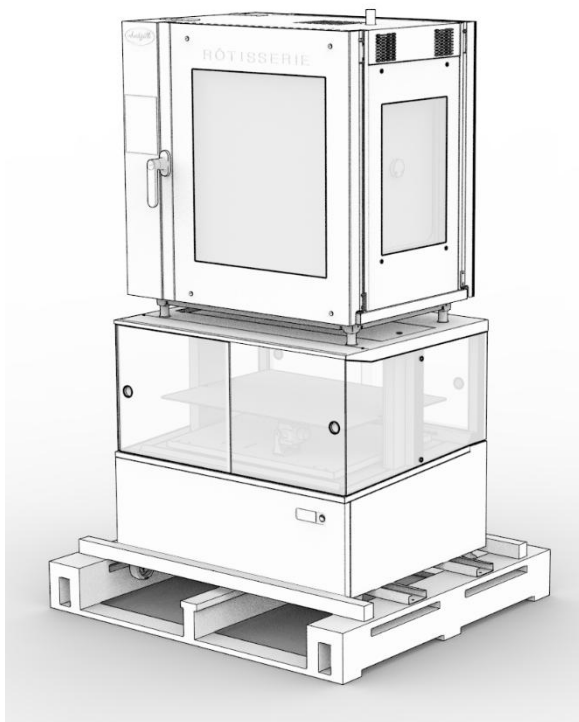
2.2 Unpacking and handling

When unpacking, do not pierce the bubble shield with anything that could damage a component of your hardware.

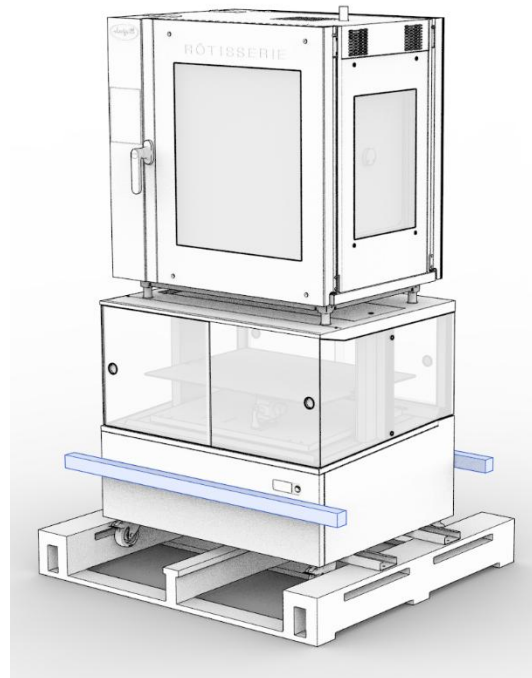
A forklift must **be** used if the device is to be lifted or moved on slopes.



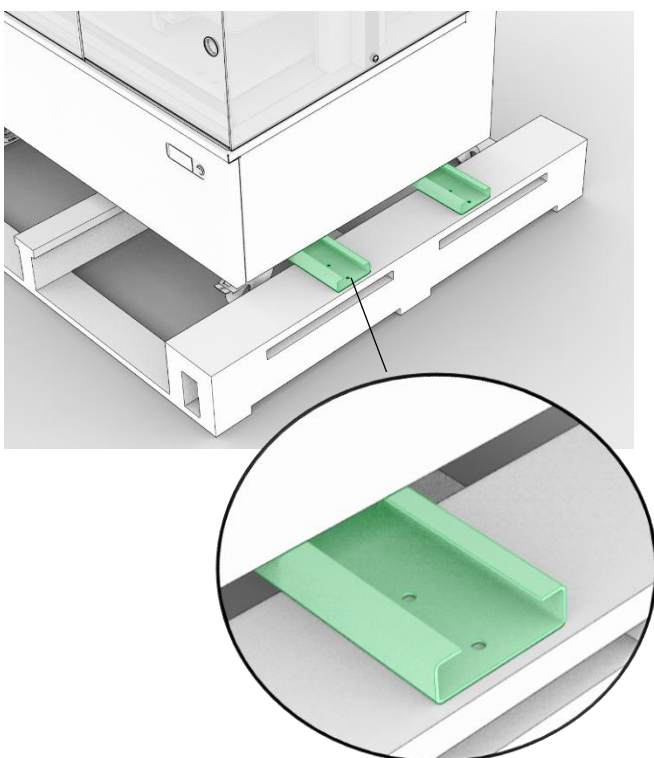
1-Remove the cardboard: The cardboard is stapled to the pallet. Cut the cardboard at its base to detach it from the pallet. Then remove it.



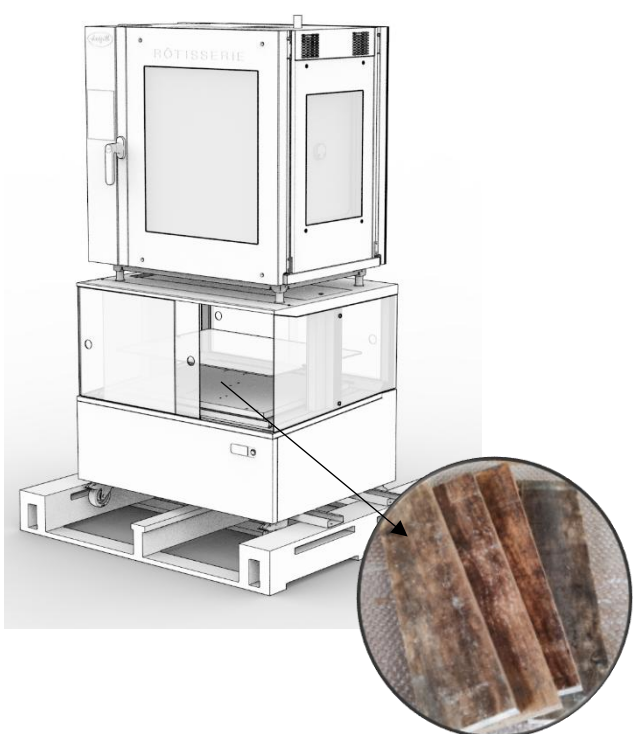
2-Cut the straps with the cutter, then remove the wooden sleepers with the cutter.



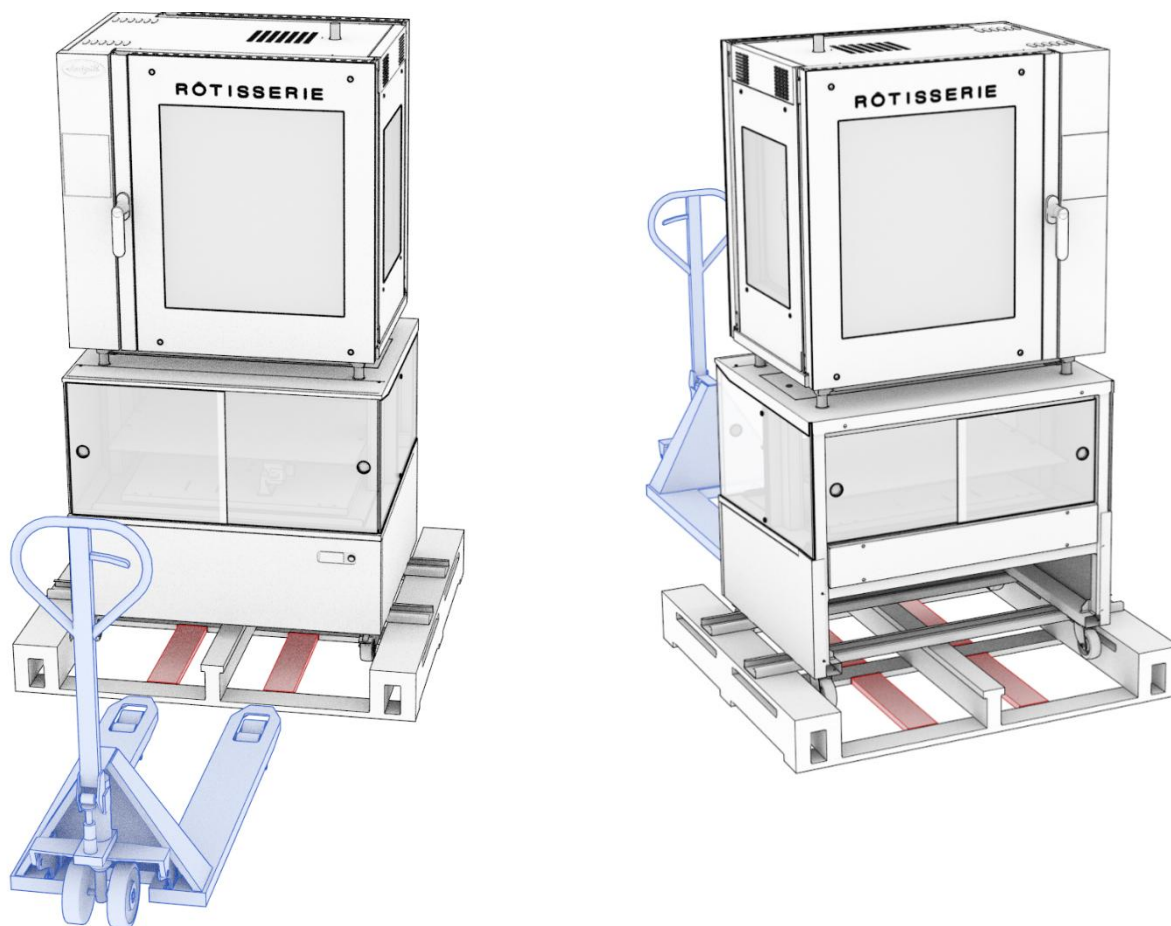
3-Unscrew the steel crossbars (2 screws on each side on each crossbar).



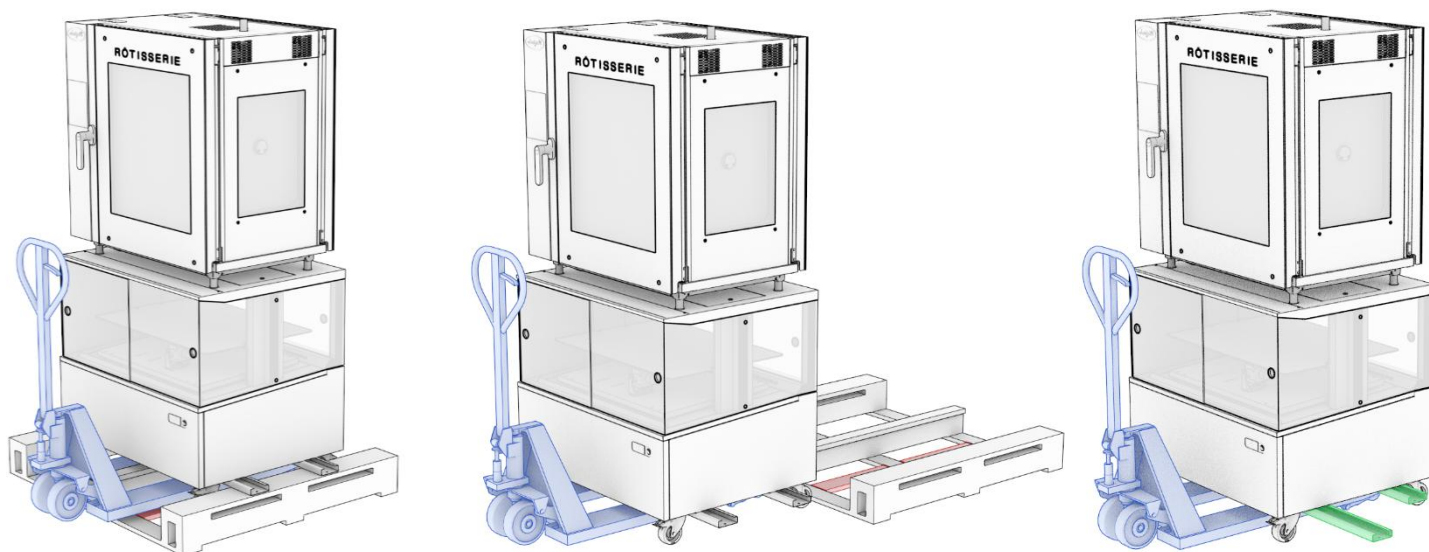
4-Collect pallet truck wedges from the display case.



5-Present the pallet truck in front of the machine, and place the shims in line with its casters, as in the image below.

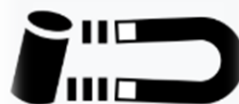


6-Roll the pallet truck forward on the wedges and raise the machine. Move back and drop the whole thing. Once on the ground, remove the steel crossbars.



You can now move the machine on its wheels.

WARNING: As a reminder (see instructions) The machine must be transported on a forklift in the event of a slope on the way



Get rid of cardboard, plastics and steel in the appropriate recycling bins

3 INSTALLATION

- Upon receipt of the device, unpack it or have it unpacked immediately. Check its overall appearance. Make any reservations in writing on the delivery note, of which you keep a copy
- Do not modify or attempt to modify the specifications of this appliance. This would represent a danger for you.
- Repairs must only be carried out by an approved specialist.
- Always unplug the conbind before cleaning or servicing it.
- Stick to the cleaning frequency.
- Never use steam or high-pressure appliances to clean your appliance (electrical safety requirements).
- In order to constantly improve our products, we reserve the right to make any changes to their technical, functional or aesthetic characteristics related to technical developments.

3.1 General information before use

1. Remove all packaging materials from the device,
2. Retirez la protection,
3. Remove all temporary adhesive strips,
4. Before starting to use the device, clean the inside with a damp cloth,
5. Make sure that water does not get into the air vents,
6. Clean the side windows inside and outside,
7. Avoid scratches on plastic and varnished parts, DO NOT use aggressive detergents.

Your device also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances should not be mixed with other waste. The recycling of the devices organized by your manufacturer will thus be carried out in the best conditions, in accordance with the European Directive 2002/96/EC on waste electrical and electronic equipment. Contact your town hall or your retailer to find out the collection points for used appliances closest to your home.



We thank you for your cooperation in protecting the environment.

3.2 General Description

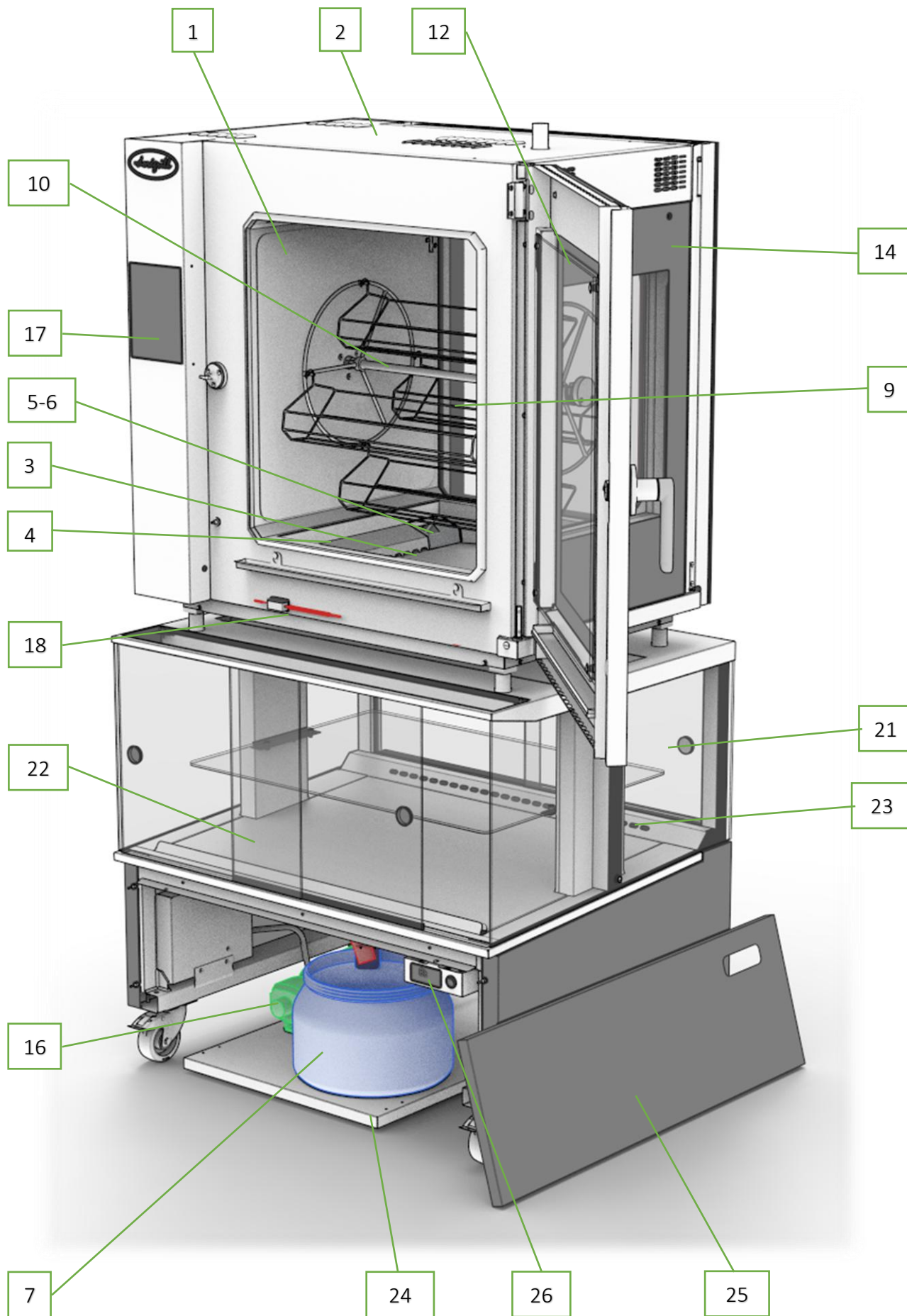
The IDEAL rotisserie is mounted on a self-service display case

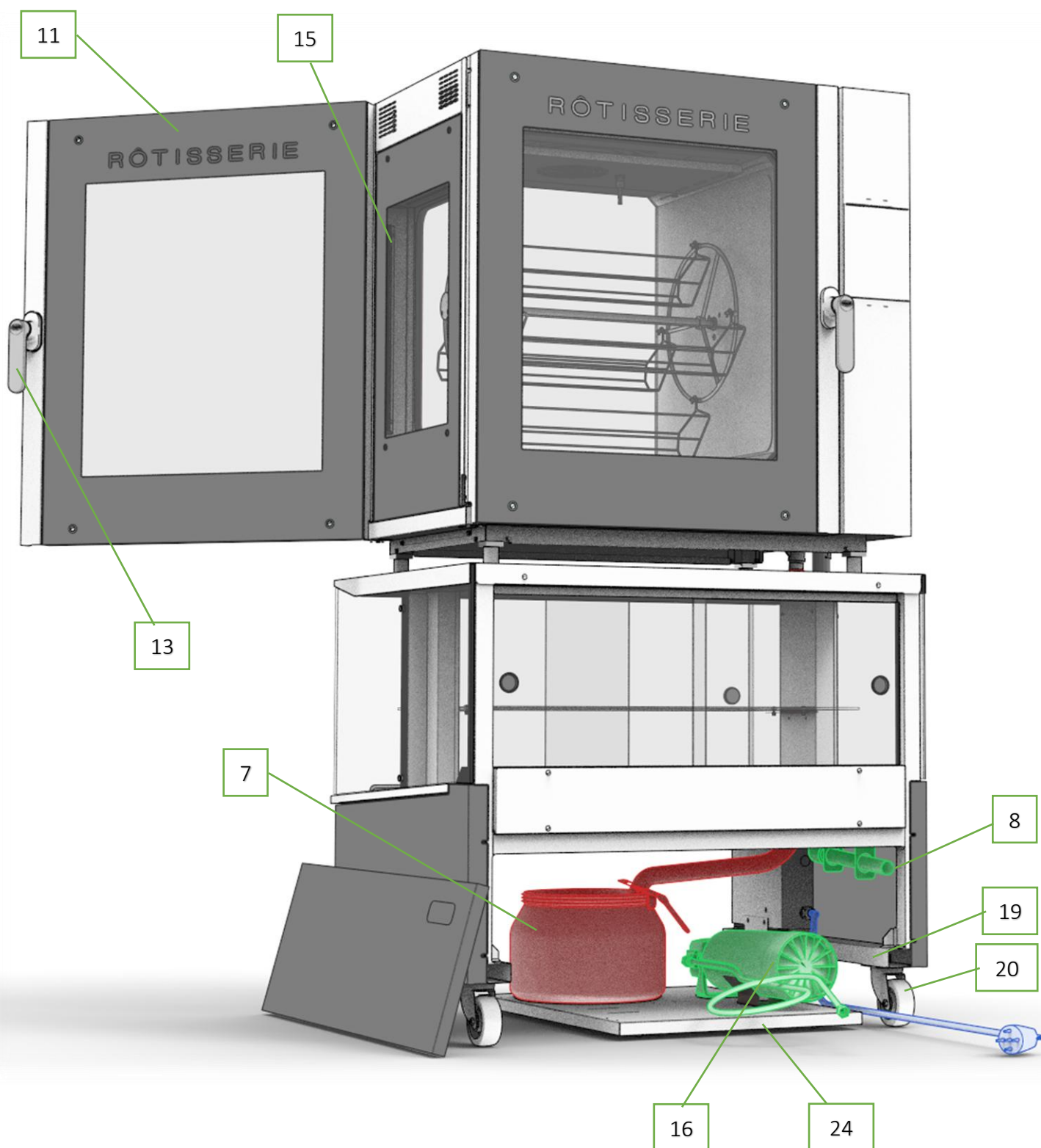
The rotisserie consists of :

- A waterproof tank **(1)** made of shiny stainless steel, heated by a forced air system on the ceiling **(2)**
- In the lower part, a stainless steel grease trap **(3)** equipped with two removable filters **(4)** and **(5)**, as well as a suction strainer for cleaning **(6)**. The drainage system consists of two independent electric valves, one for the evacuation of cooking grease into a collection bucket **(7)** and the other for the evacuation of cleaning water **(8)** into the network.
- Standard stainless steel swings **(9)** as well as a removable swing stand for easy cleaning **(10)**.
- Two double-glazed doors composed of a tempered glass pane for waterproofing **(11)** and a screen-printed tempered glass thermal protection pane **(12)**. These two panes of glass are attached and held together by magnetic attraction. The whole thing is kept closed on the roasting pan thanks to a 1/4 turn handle **(13)**.
- Double side glazing composed of internal waterproof tempered glass, and silk-screened thermal protection glass **(14)**.
- Two LED light strips **(15)** fixed on the interior structure of the side glazing
- An anti-limescale filter **(16)**
- A touch screen control **(17)** and a pricking probe **(18)**.

The self-service display case consists of:

- A tubular structure **(19)** on four reinforced castors **(20)**, two of which have brakes.
- A fully glazed compartment **(21)**, with front and rear sliding doors and tempered glass shelf,
- A stainless steel display tray **(22)**.
- The compartment is heated by a forced air system **(23)**,
- A base accessible from the front and rear, intended for the storage of the anti-limescale filter and the grease collection bucket. These items are on a moving basis **(24)**
- A removable front trim **(25)**.
- LED lighting on the ceiling
- A temperature display and an on/off switch **(26)**.





3.3 Implementation

The installation of the rotisseries in question (positioning and connection) must be carried out by an authorized professional, with the technical and professional skills required to carry out this installation in compliance with the standards in force in the country where this equipment is used.

Unpack the rotisserie, swings and accessories.

Install the rotisserie away from any combustible material (*wood, plastics, etc.*). If they are close to this type of material, they must be protected by insulating materials.

3.3.1 Electrical connection

The connection must be 400V + N three-phase with earth. Check that there are no connection errors (*phase and neutral reversal for example*).

Refer to the electrical standards in force in the country where the appliance is used.

3.3.2 Location

It is strictly forbidden to place a dish or any other object on top of the roasting pan, or to obstruct the exhaust chimney and ventilation areas by any means.

IMPORTANT: Ensure that the protection of the electrical circuit is sufficient and complies with the current standard of the country of installation, i.e. the presence of a dedicated circuit for high-power appliances and protected by a suitable differential device.

The rotisserie builder cannot be held liable in the event of an accident resulting from a non-existent or incorrect earthing.

IMPORTANT: Respect an air gap of at least 150 mm at the back and sides of the rotisserie to allow good ventilation of the rotisserie and protection of the surrounding appliances or walls, as well as the tempered windows of the appliance.

3.3.3 Water supply

It is imperative to provide a 15/21 male water supply near the roasting pan to supply it during the cleaning cycles of the cooking chamber.

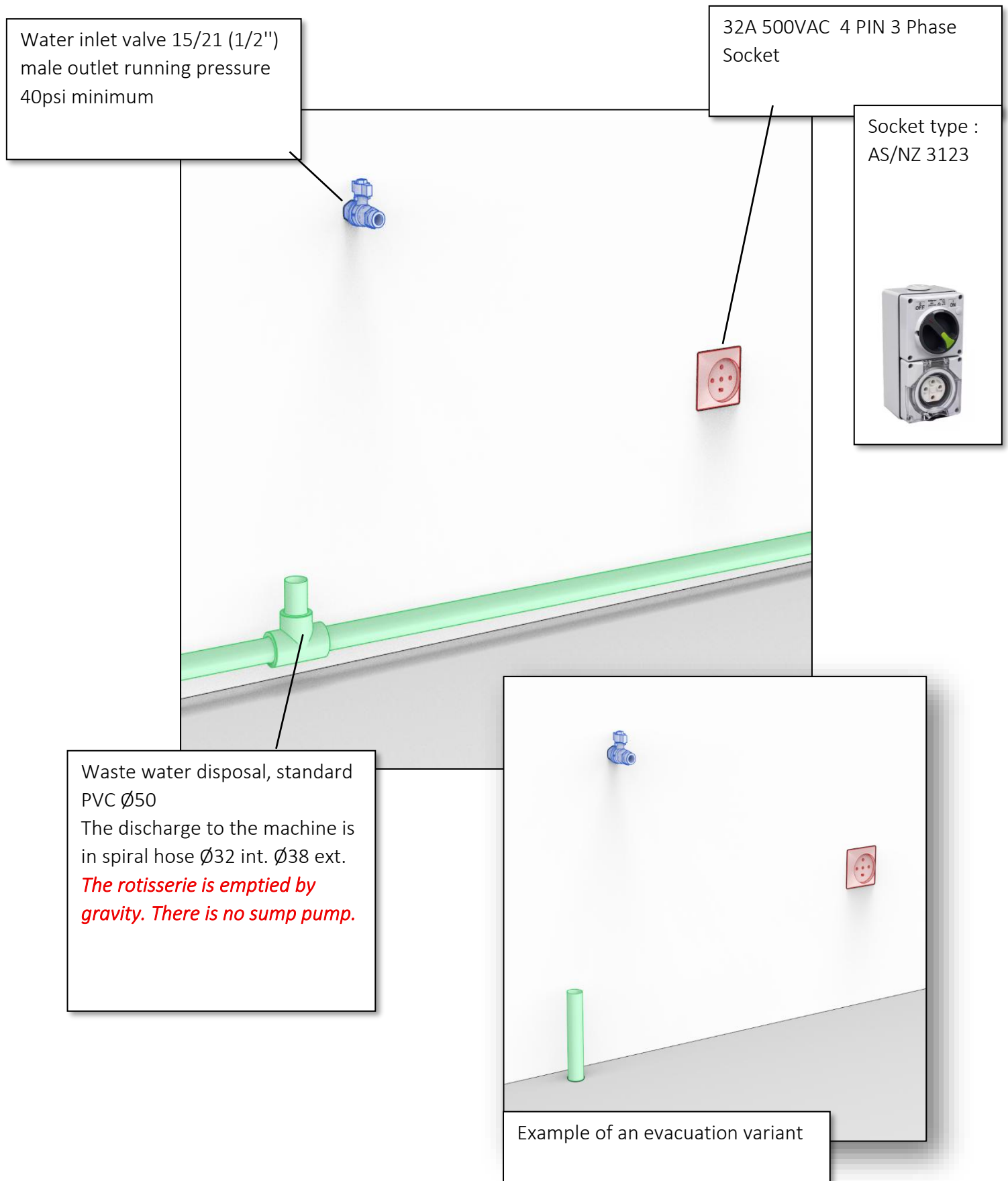
It is delivered with a 15/21 female sanitary hose with a length of 1m to be able to connect to the network. Before each cooking, make sure that the dish of the roasting pan contains enough water to ensure good humidity during cooking (minimum 1cm of water over the entire surface of the dish).

3.3.4 Evacuation des eaux

WARNING, THE MACHINE IS DRAINED BY GRAVITY! THERE IS NO DRAINING PUMP

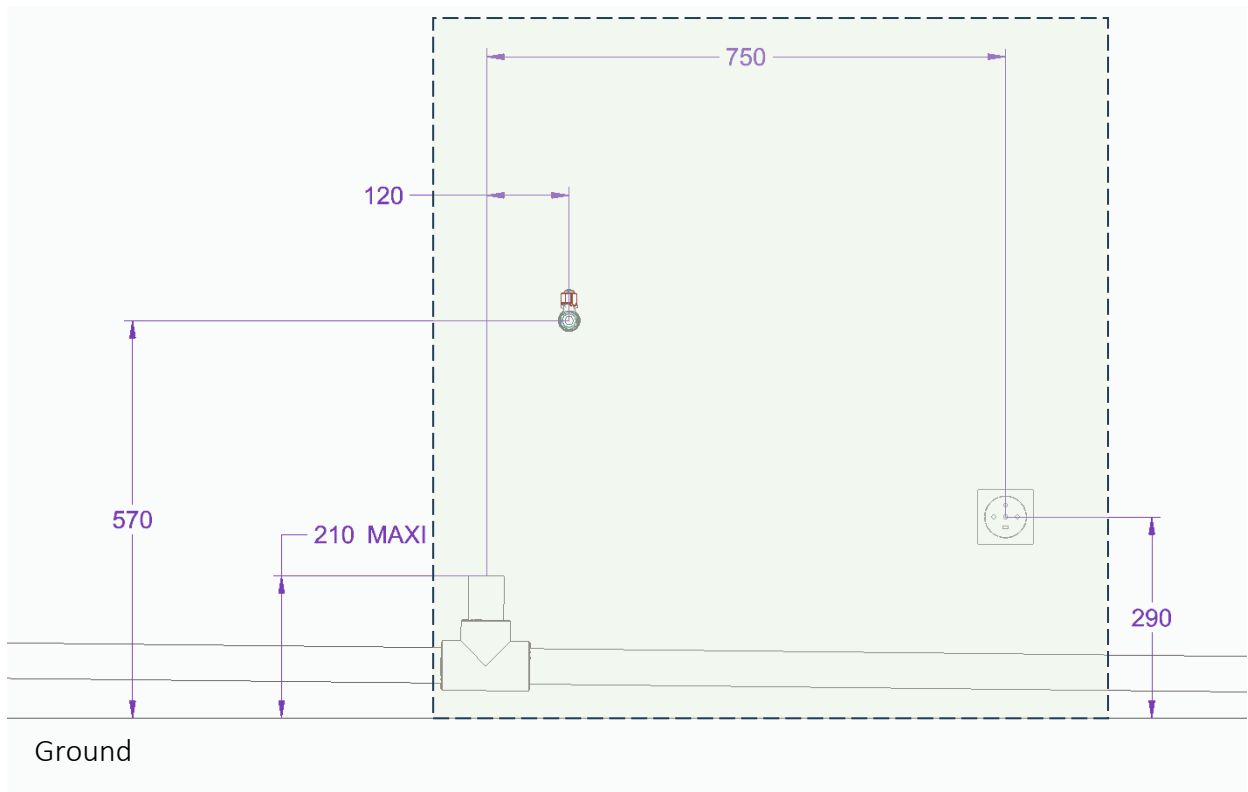
Two Ø32 flexible pipes make up the drain: grease and wastewater, which must be connected to the general drainage network. The flexible hose allows a better adaptation to the existing network. Be careful, however, not to bring the hose up, for a good evacuation.

3.3.5 Type of expectations desired in store:

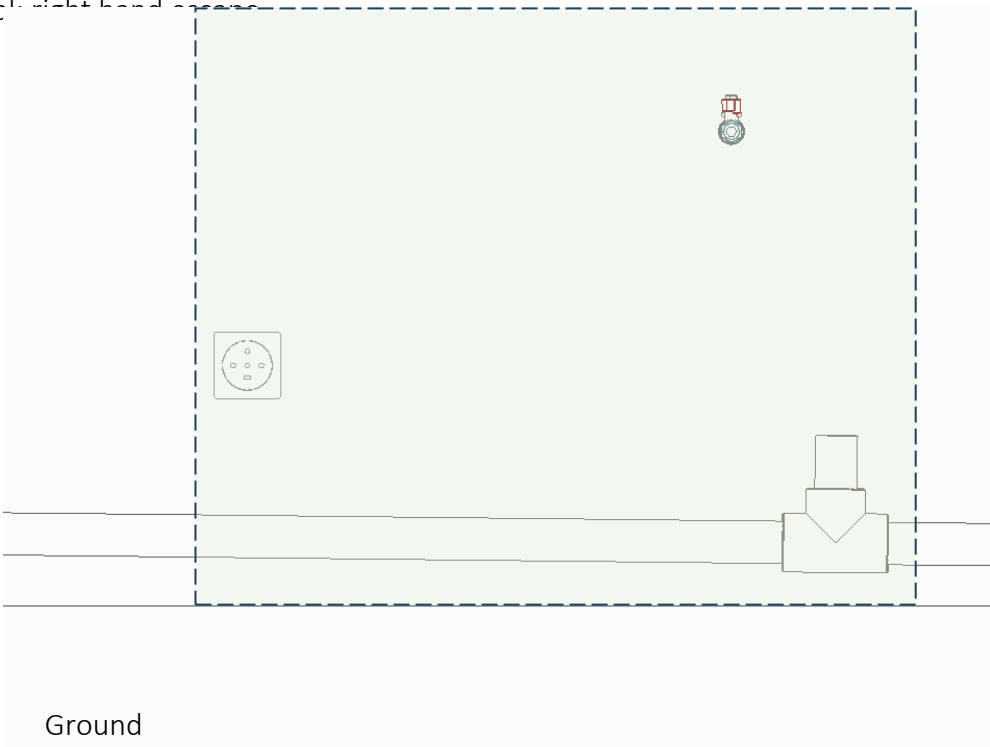


3.3.6 Rating of expectations (mm):

Left-hand control: left-hand evacuation

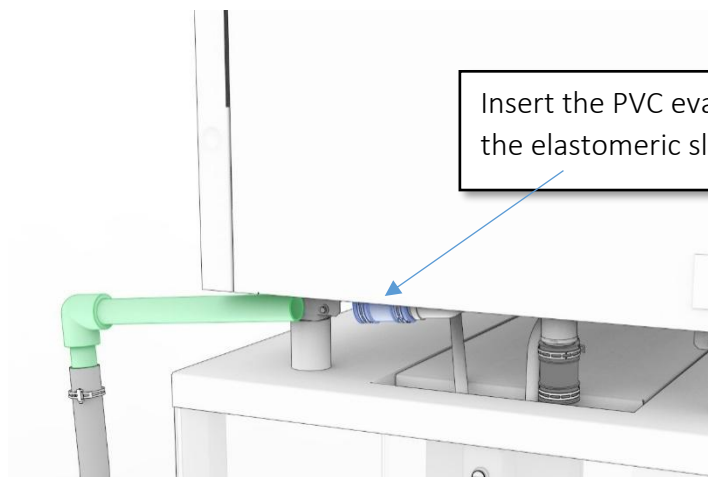


Right hand control: right hand evacuation

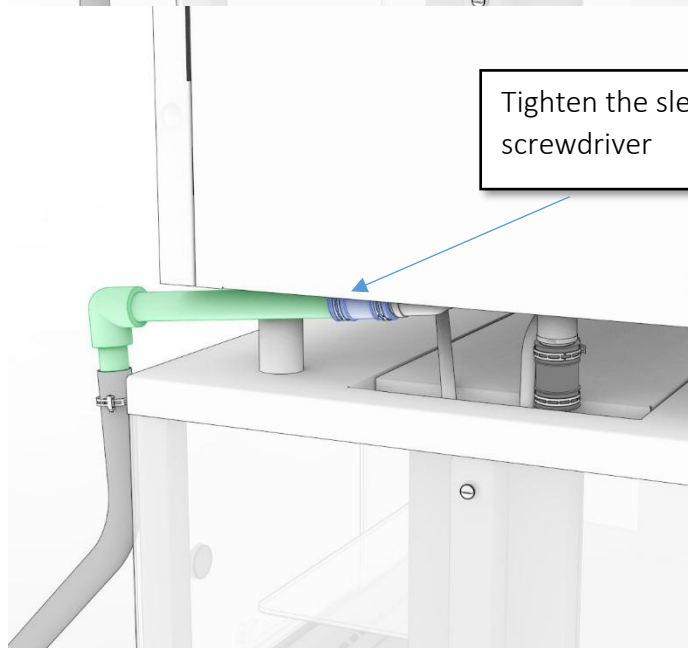


3.3.7 Evacuation setup:

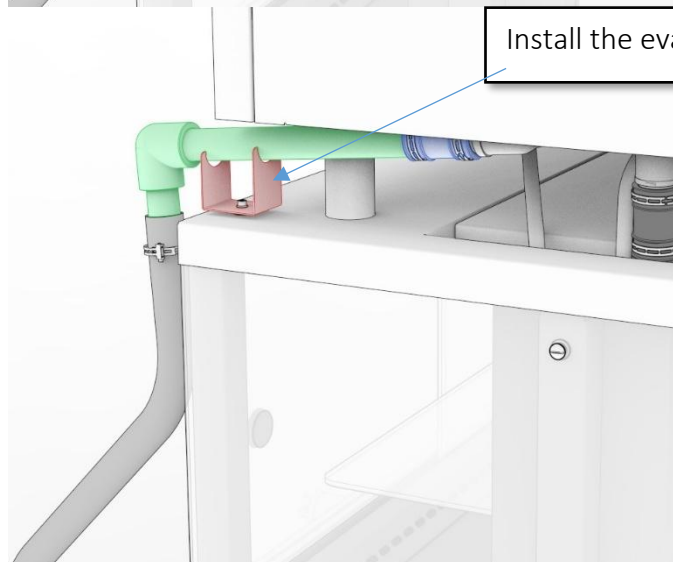
Insert the PVC evacuation into the elastomeric sleeve



Tighten the sleeve using a screwdriver



Install the evacuation support



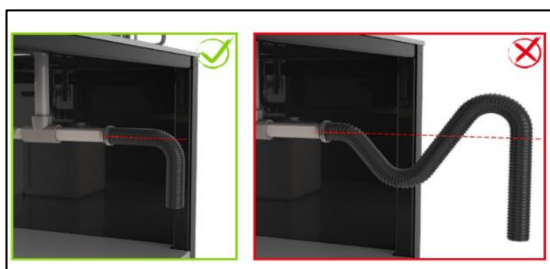
Position the machine in
place according to



-Evacuation of the store in Ø50:

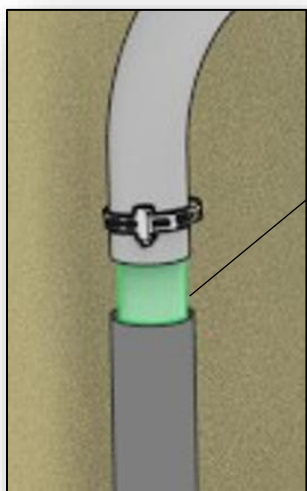


Insert the hose directly into the PVC tube by at least 10 cm. Shorten the hose as needed.

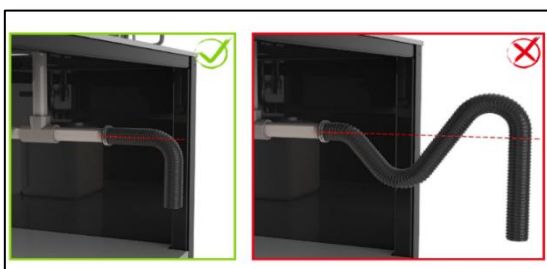


The emptying of the rotisserie is done by gravity. There is no drain pump. It is imperative to maintain a slope of flow without elbow

-Evacuation of the store in Ø40:

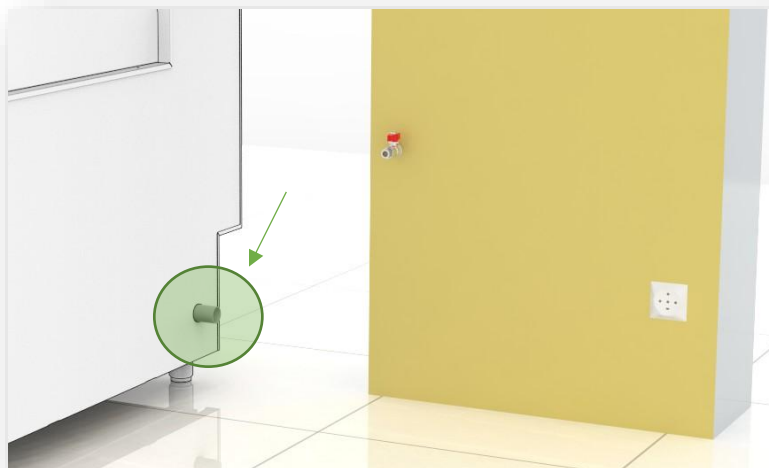


Insert a Ø32 tube into the rotisserie hose. Hold it with a hose clamp, then insert the tube of Ø32 into the drain Ø40 of the installation.
The oven outlet must enter that of the installation by at least 10cm.



The emptying of the rotisserie is done by gravity. There is no drain pump. It is imperative to maintain a slope of flow without elbow

-Evacuation on cold group outlet:

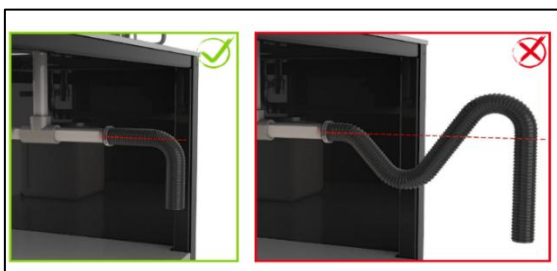


Glue an elbow and a tube of minimum length 15cm, at the exit of the cold display case.

Insert a $\varnothing 32$ tube into the rotisserie hose. Hold it with a hose clamp.

Insert the tube of $\varnothing 32$ into the evacuation $\varnothing 40$ previously mounted on the display case.

The oven outlet must penetrate that of the display case by at least 10cm.



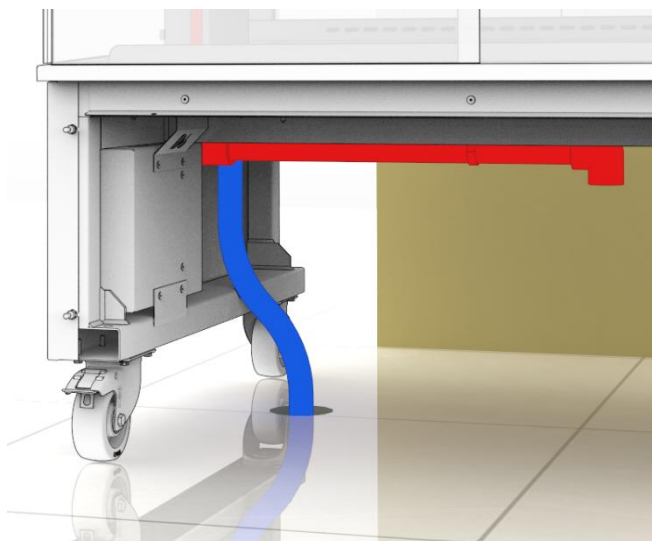
The emptying of the rotisserie is done by gravity. There is no drain pump. It is imperative to maintain a slope of flow without elbow

-Evacuation in the ground



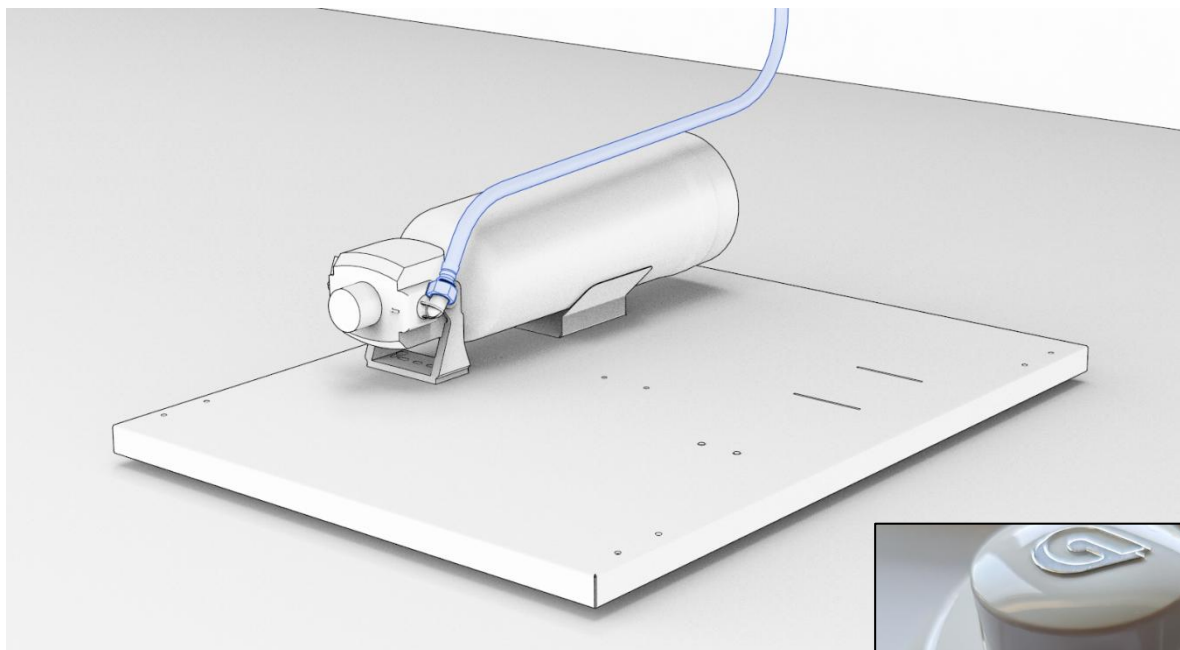
In the case of an evacuation directly into the ground, the wastewater tube (blue) descends through the display window column like the grease evacuation (red).

A PVC flexible at the end, allows to adjust the position.



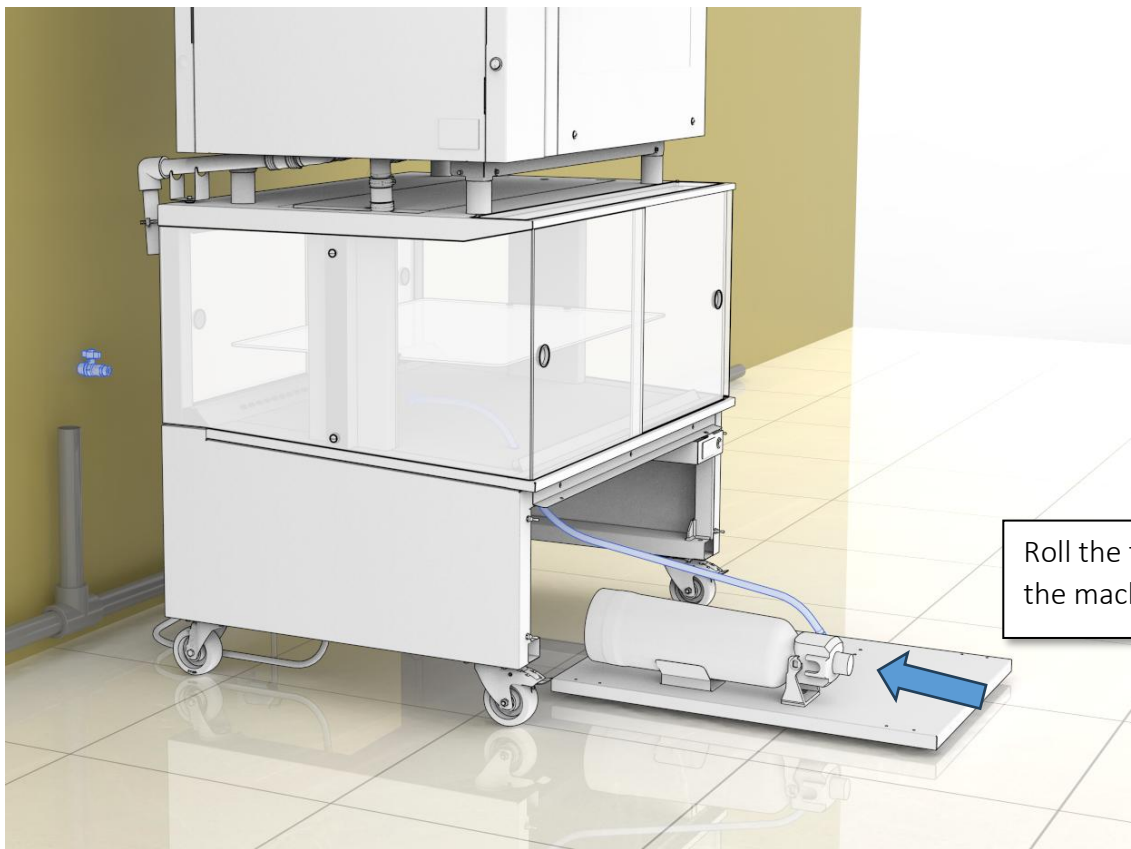
-Water supply

Position the softener on the mobile tray, then ensure that the braided hose, pre-mounted on the head, is indeed on the arrow side. The arrow indicates the direction of water circulation. The pre-assembled hose is therefore connected to the water supply tap

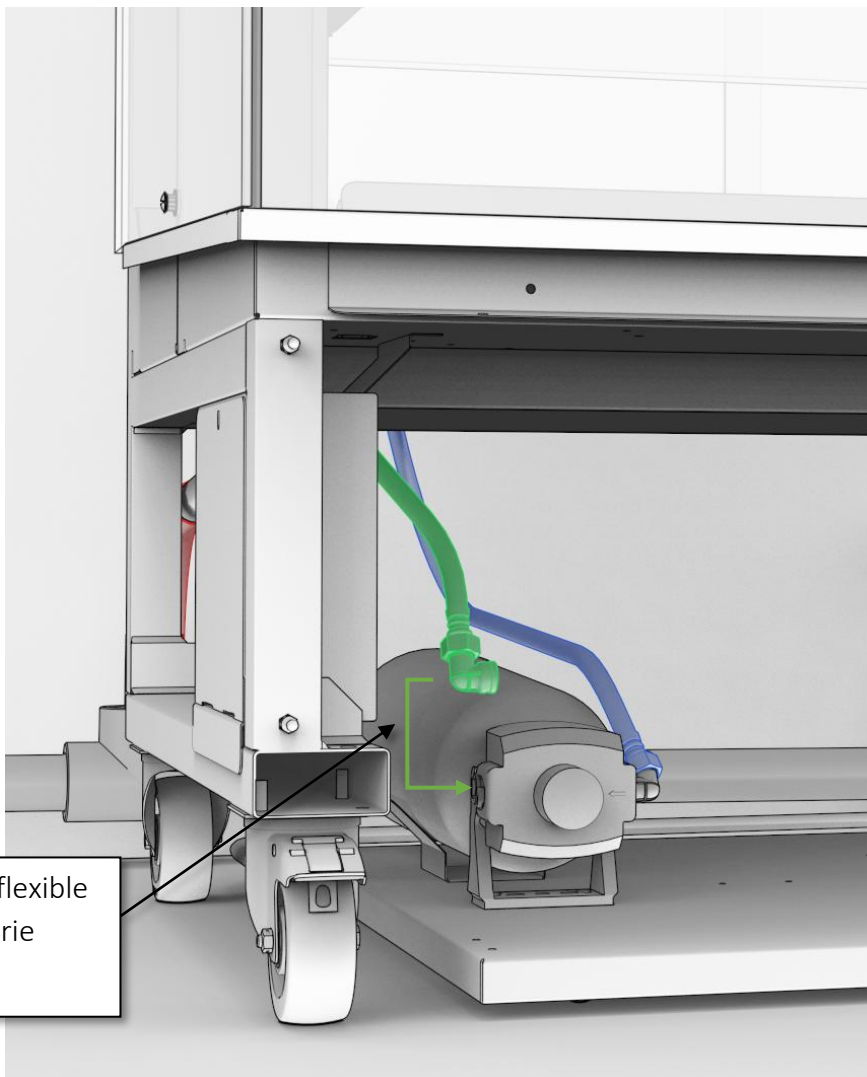


Warning:

If the water supply is connected on the other side, the water will not circulate and error code H09 will be displayed on the machine.



Roll the tray under
the machine



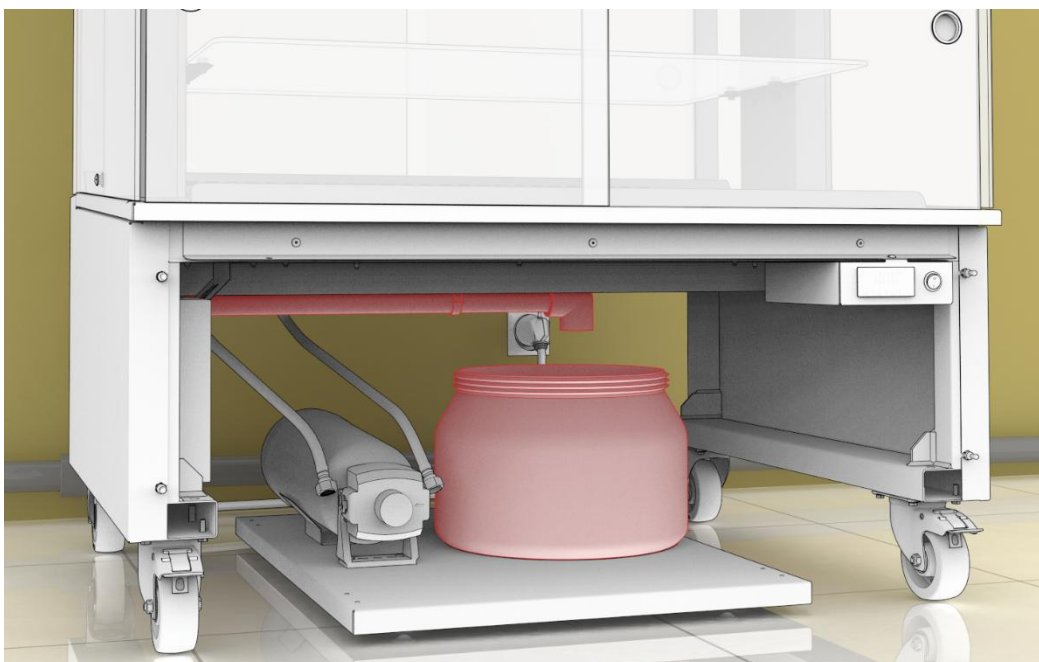
Connect the flexible
of the rotisserie

Connect to the
water supply



Evacuation of fats

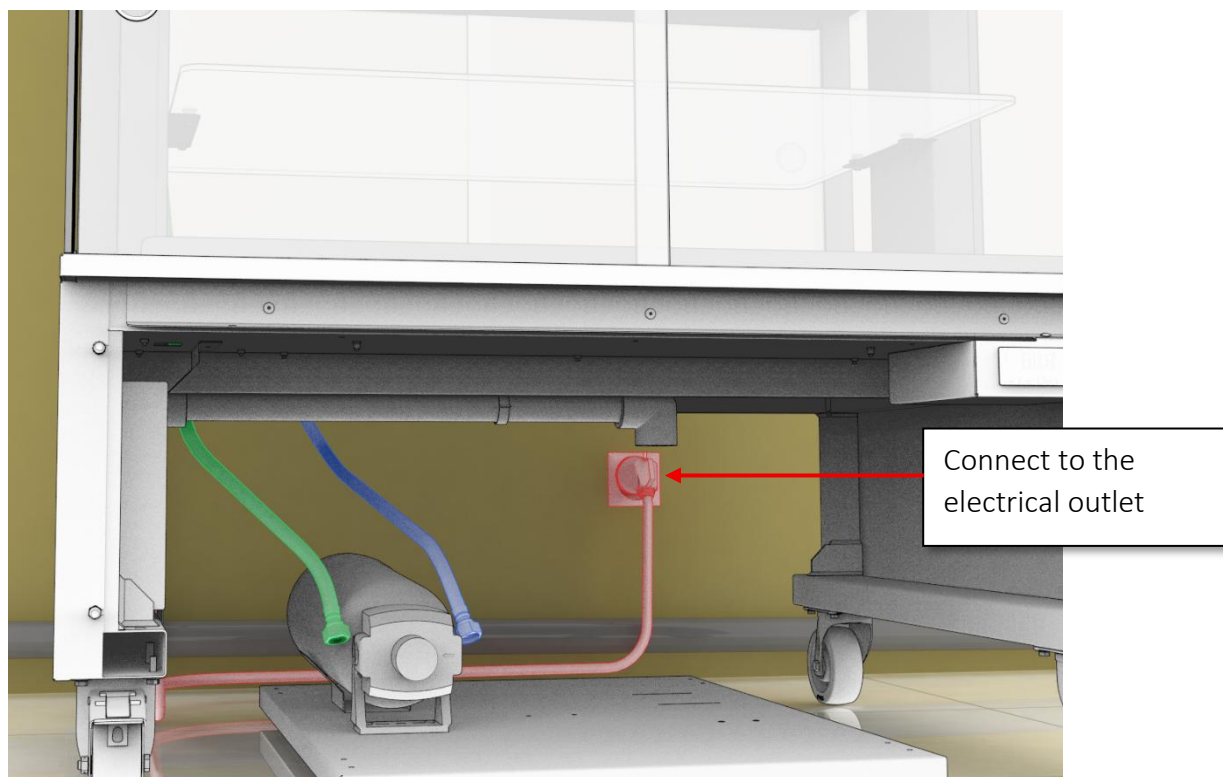
The grease evacuation is already in place under the display case. Place the recovery bucket under the tube.



Electrical connection

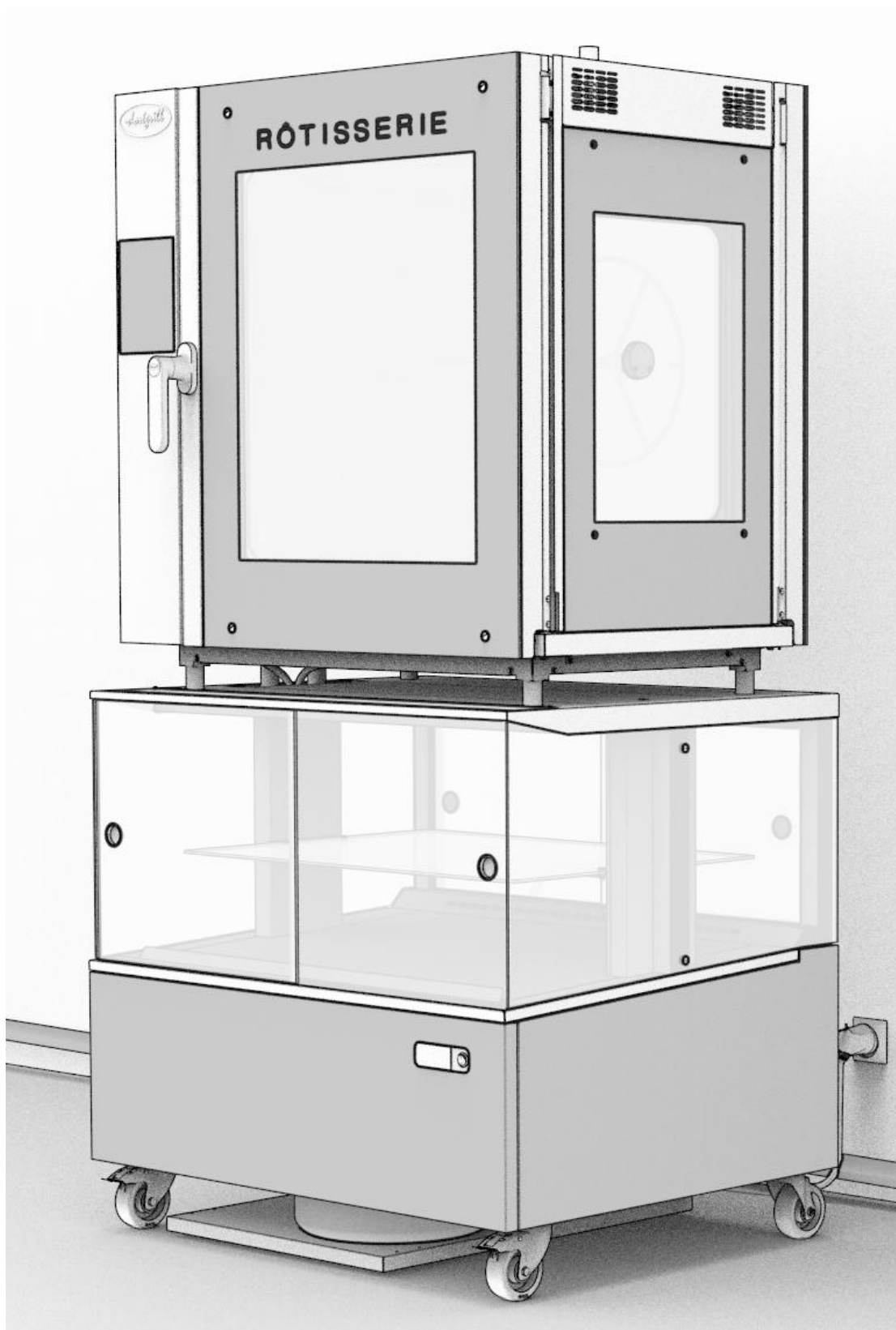
The handset is equipped with a 400 V 3Phases + Neutral + ground 20A male plug.

The electrical waiting of the store must be compatible.



-Finishing

Clip the skins. The machine is ready to use



3.3.8 Smoke evacuation

In the event that the rotisserie is used in a room, the installation may require an exhaust hood.

3.4 Technical data

See Chapter 9 "Technical Characteristics"

3.5 Job destination

Our rotisseries are intended for cooking meat and poultry prepared in the hot and catering departments of food professionals.

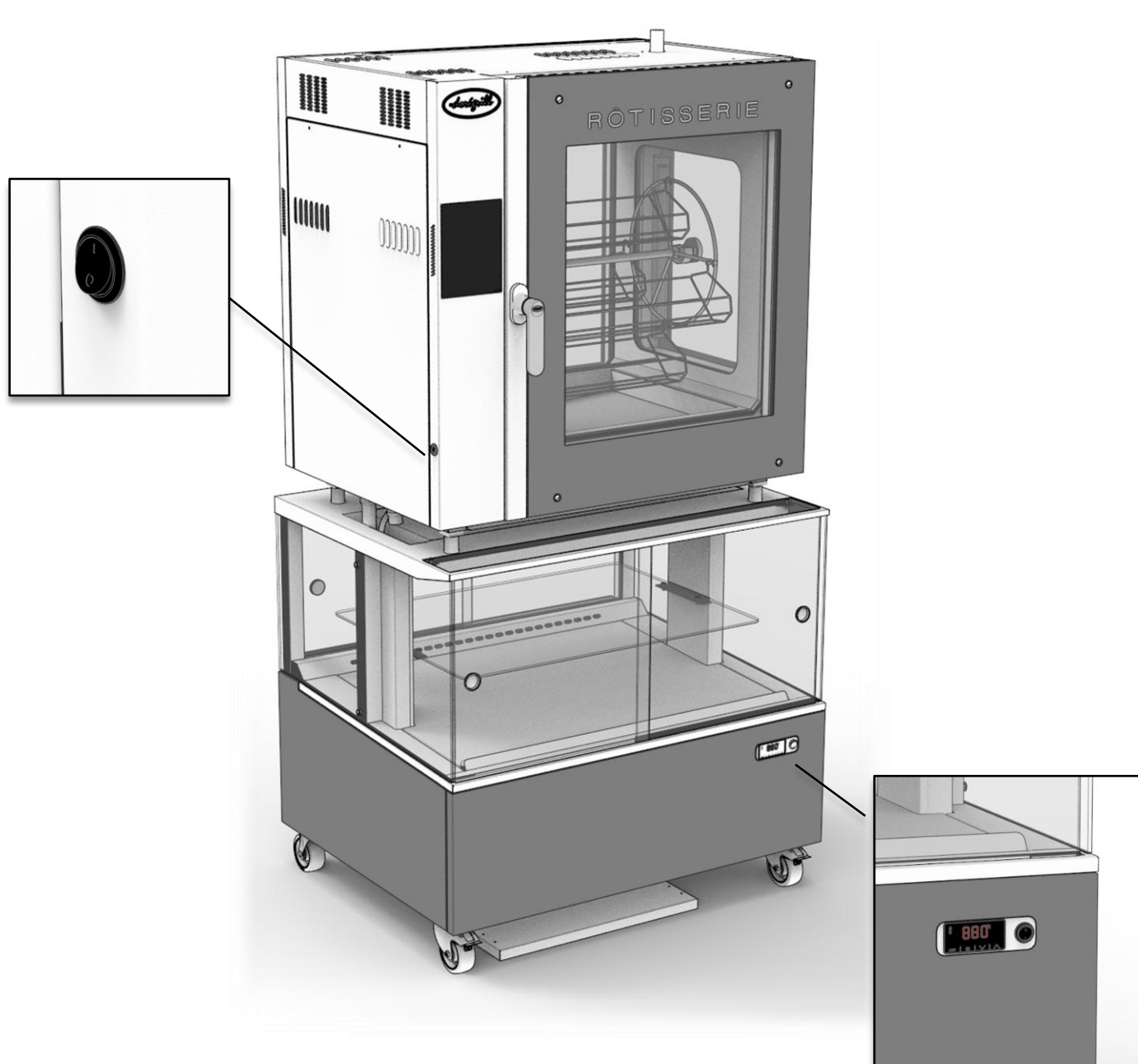
3.6 Electrical diagram

See Chapter 11 "Illustrated composition table"

4 ROTISSERIE USE

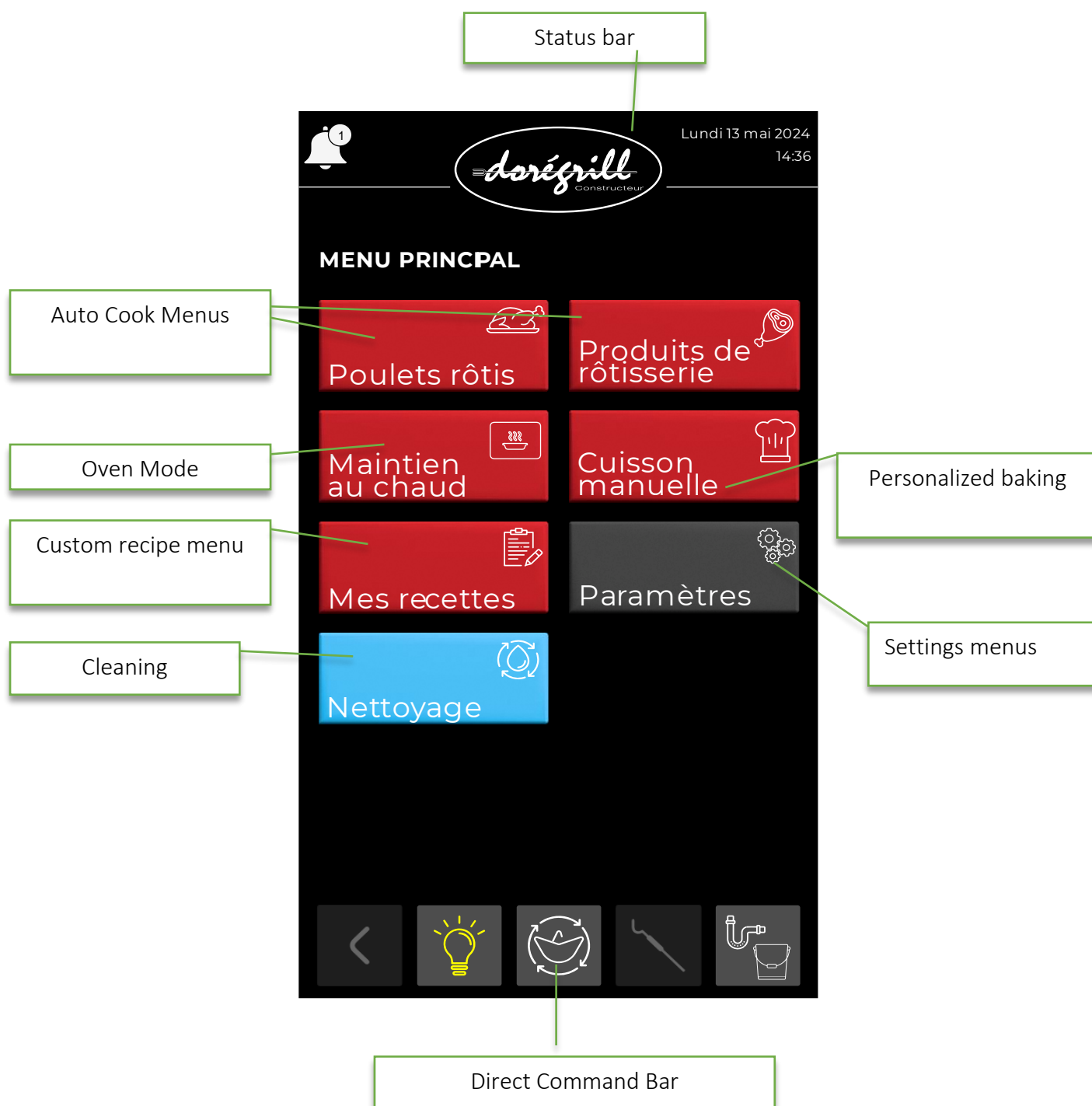
4.1 Ignition

Once plugged in, with water and electricity, the handset can be switched on.
There is a switch for the oven and a switch for the display case.

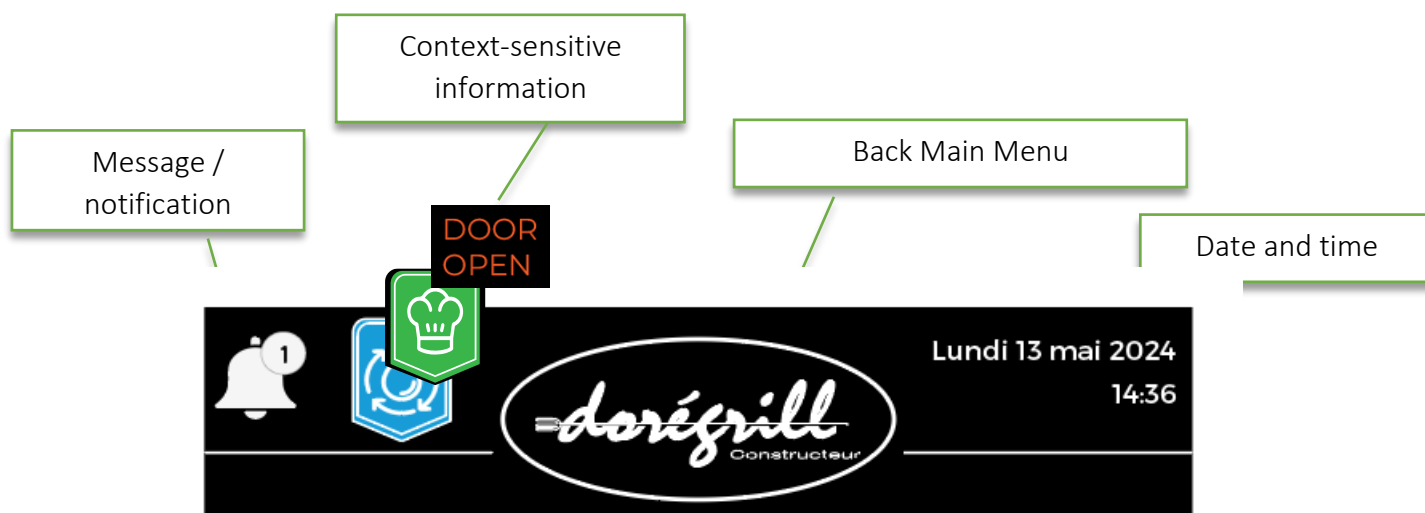


4.2 Presentation

After the start screen, the main menu appears :



4.3 Status bar



One or more door(s) is open



Cooking in progress



Cleaning in progress

Tapping the icons allows you to quickly return to the corresponding menu



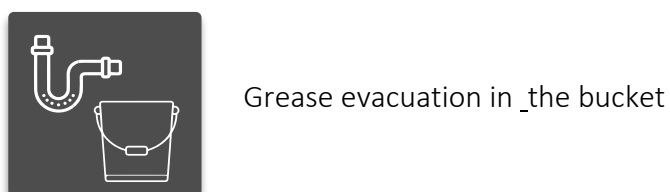
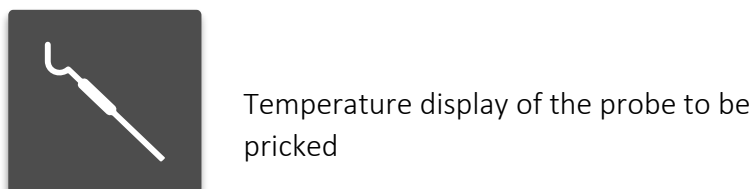
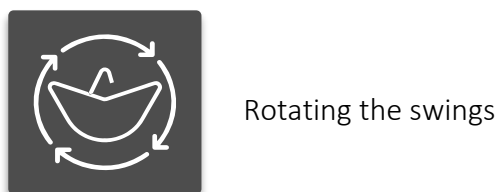
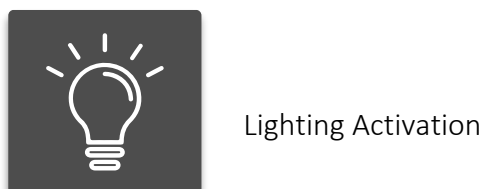
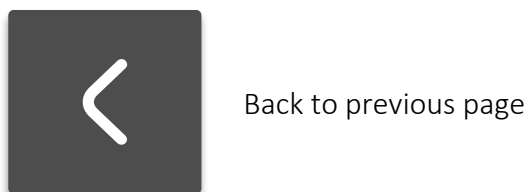
Info messages, error messages. The menu can be accessed by clicking directly on the bell, or by going through the settings menu.

Lundi 13 mai 2024
14:36

Times and dates, adjustable via the settings menu

4.4 Direct commands bar

These commands can be accessed directly, without going through a program.



4.5 Cooking 'Roast Chickens' "

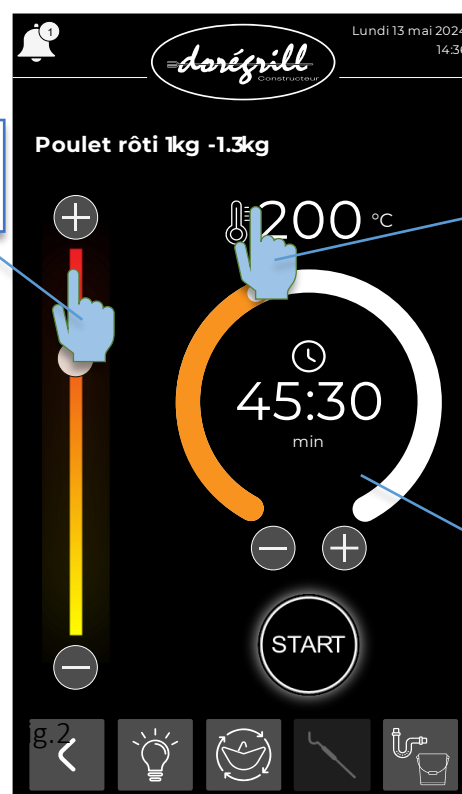


-Once the birds have been prepared (pierced and seasoned), place them in the rotisserie swings, making sure to distribute the load over all the swings if the rotisserie is not used at its maximum capacity. Repeated load imbalance can eventually damage your swing axis rotation motor.

-Select the "Roast Chickens" mode and then select the size of the chickens to be cooked (Fig. 1). Cooking parameters are pre-saved. However, an adjustment of the cooking parameters is possible (Fig. 2).



Réglage
Température



Réglage
Temps

Réglage
précis

-Start cooking by pressing **START**. The roasting pan offers you to *automatically* fill the sauce dish with water (Fig.3).

As a reminder, a bottom of water is essential, for 1) even cooking and tender meat, and 2) an increased life of the oven.



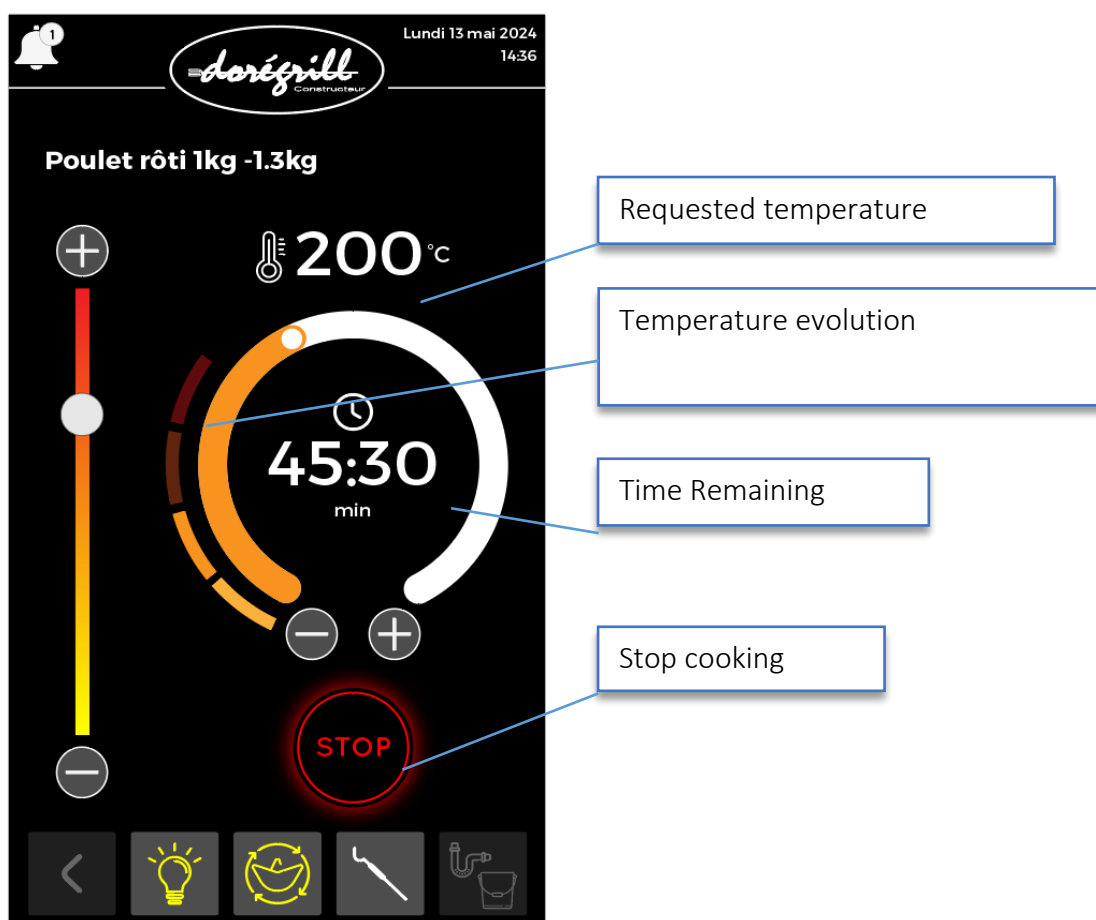
Fig.3

-Once filled, the oven preheats (Fig.4) and baking begins.



Fig.4

Tip: start the preheating while preparing the chickens.

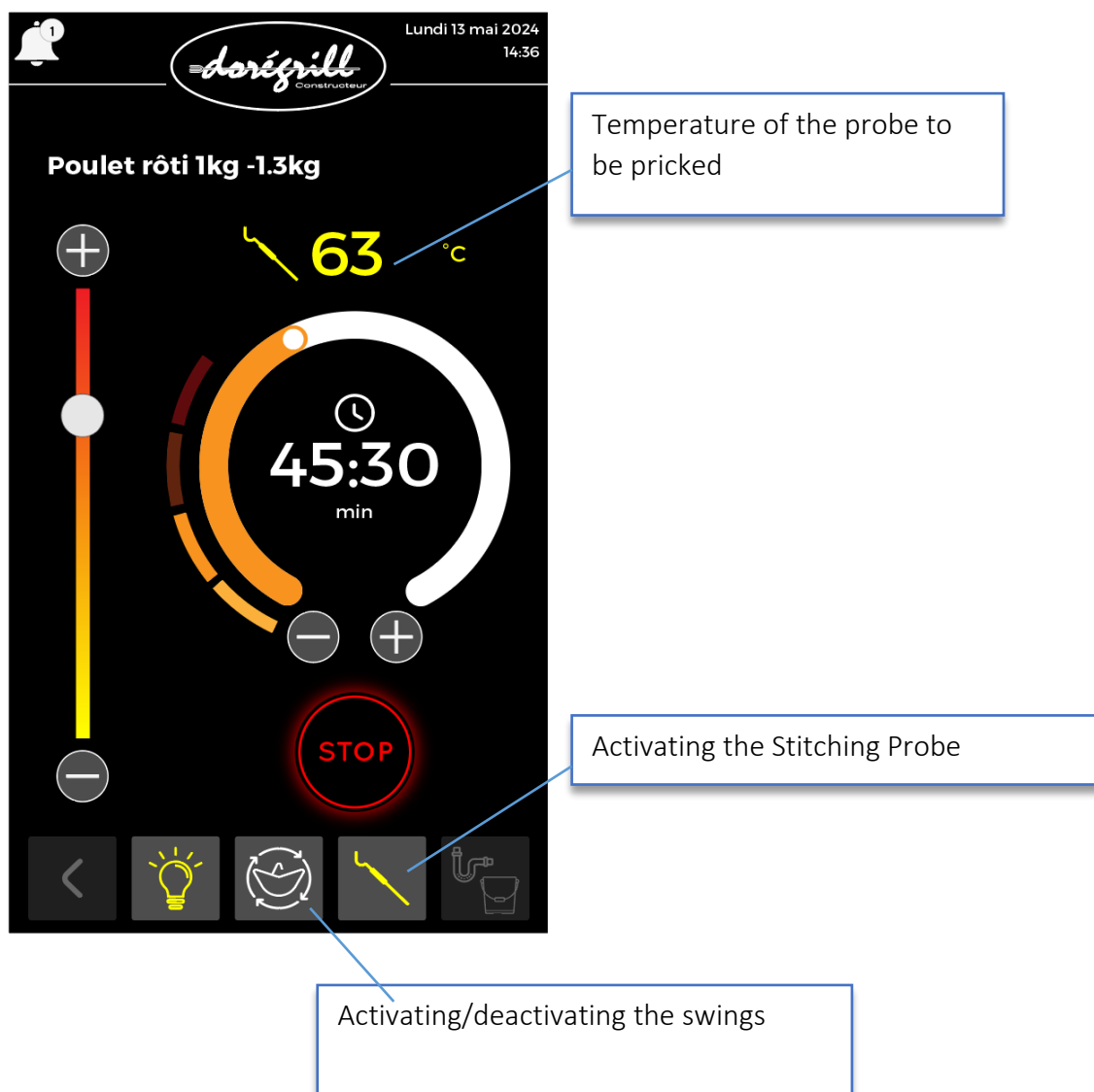


Time and temperature settings can be changed at any time.

At the end of the time, the roasting pan warns you with a sound and light signal. Oven automatically switches to Keep Warm mode

You can check the proper cooking of your meats with the pricking probe:

Stop the swings, press the probe icon, open the door (watch out for the smoke), take the probe to be pricked, then push it into the meat. For an ideal chicken, the core temperature should be 70°C



Tip: Check that the meats are cooked before the end of the allotted time to add a few minutes of cooking if necessary.

While cooking, you can navigate through the menus without interrupting it.

An icon in the info bar at the top of the screen allows you to return to the cooking page directly.



4.6 Cooking "Rotisserie Products"

Produits de rôtisserie



-Once the products have been prepared (seasoned), place them in the hollow swing dishes, making sure to distribute the load over all the swings if the roasting pan is not being used at its maximum capacity. Repeated load imbalance can eventually damage your swing axis rotation motor.

- Once done, follow the same instructions as paragraph **4.5 Cooking "Roast Chickens"**

4.7 Keep Warm

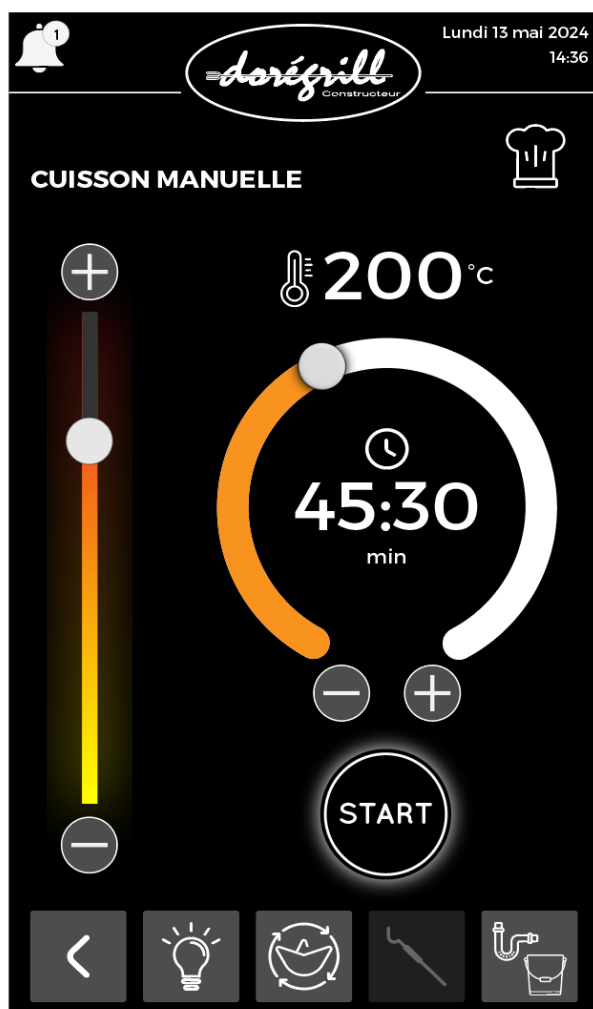
Maintien au chaud



You can use the oven as a warming cabinet with the "Keep Warm" mode. No time to set, just a temperature limited to 90°C.

At the end of cooking, the oven automatically switches to this mode.

4.8 Manual cooking

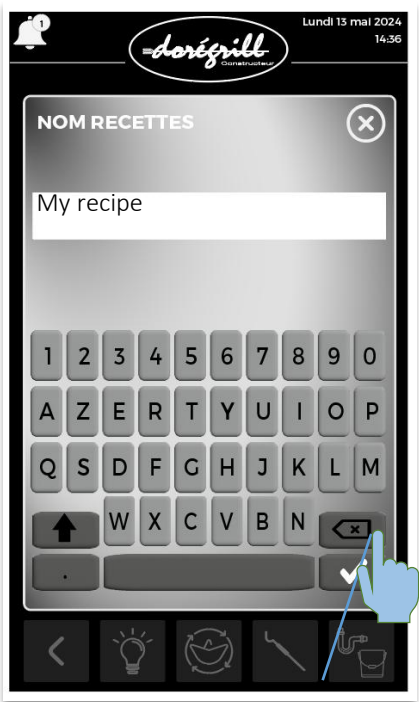
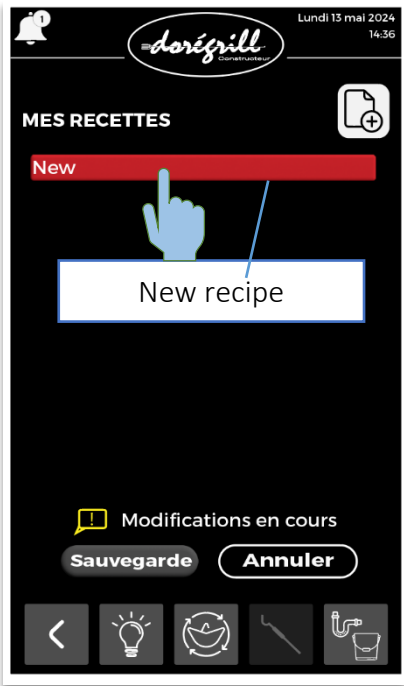
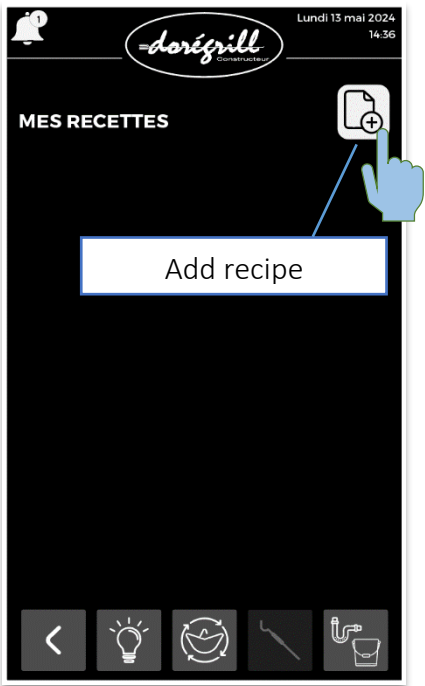


In this mode, nothing is recorded. You will be taken directly to the Cooking menu. Choose the temperature, the time and start cooking. You can or cannot fill the dish automatically.

4.9 Menu “My Recipes”



“My Recipes” menu allows you to save up to 15 personalized recipes. Enter a name, temperature, and cooking time:

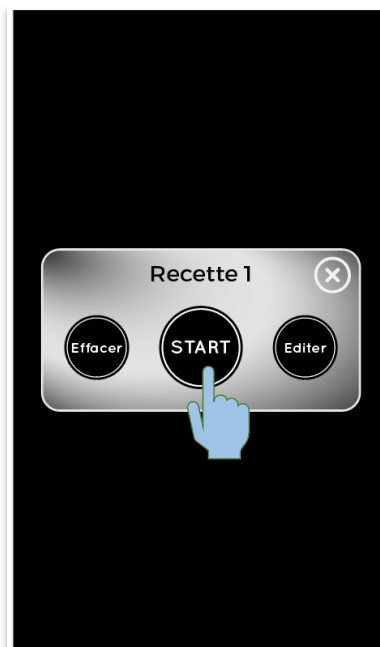
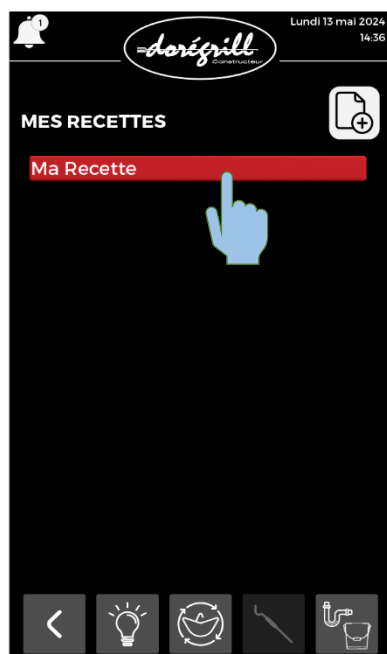


Confirm name





Save the recipe
(This may take a few seconds)



Cooking
Menu

Important: If the recipe is not saved, it will be deleted when the oven is restarted.
It is possible to save several recipes at the same time.

The recipe can be modified if necessary.

4.10 Cleaning

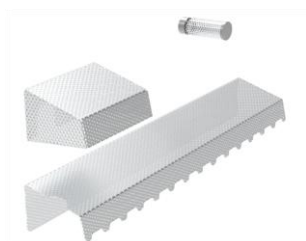


Important: Before starting cleaning, make sure that the grease bucket is empty and connected to its drain pipe!

The IDéal rotisserie is equipped with an automatic cleaning system with water recycling. It works like a dishwasher.

Important: The tablet should be placed in the dedicated basket, then hung on a swing rack, as shown in the cycle start diagram. DO NOT place the tablet directly in the saucepan, the detergent will be drained away with the cooking water, and the wash will be done without detergent.

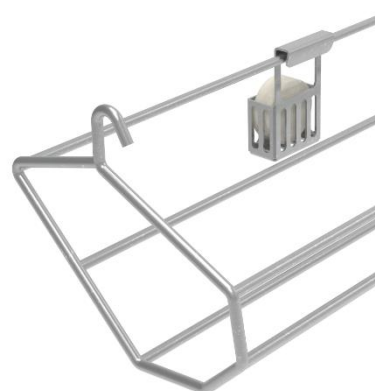
Important : It is essential to leave the filters and strainer in place for the cleaning to work properly.



At the end of cooking, simply insert a detergent tablet supplied with the oven and start the cleaning cycle. Once the tablet is in place, the program begins.



Tablet Basket



Basket position for optimal cleaning

The rotisserie drains the cooking water into the grease collection bucket.

Then it fills with clean water and warms up. **Water cannot be sprayed onto hot glass walls, otherwise it may break due to thermal shock.**

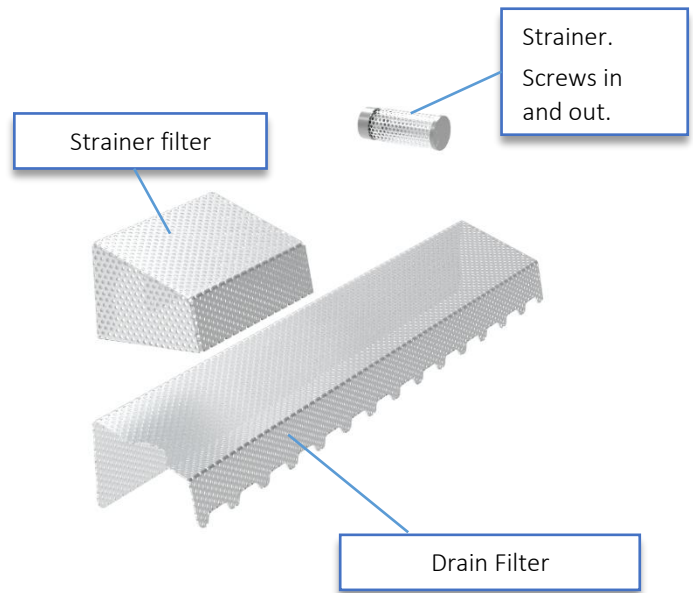
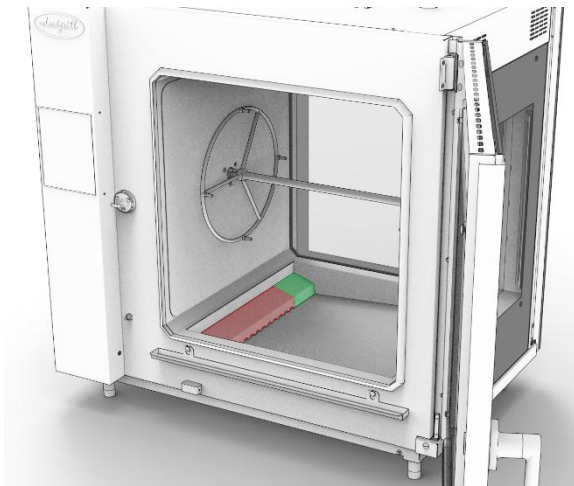


Once the program starts, you can navigate through the menus without interrupting the cleaning cycle. An icon in the information bar allows you to return to the cleaning menu.

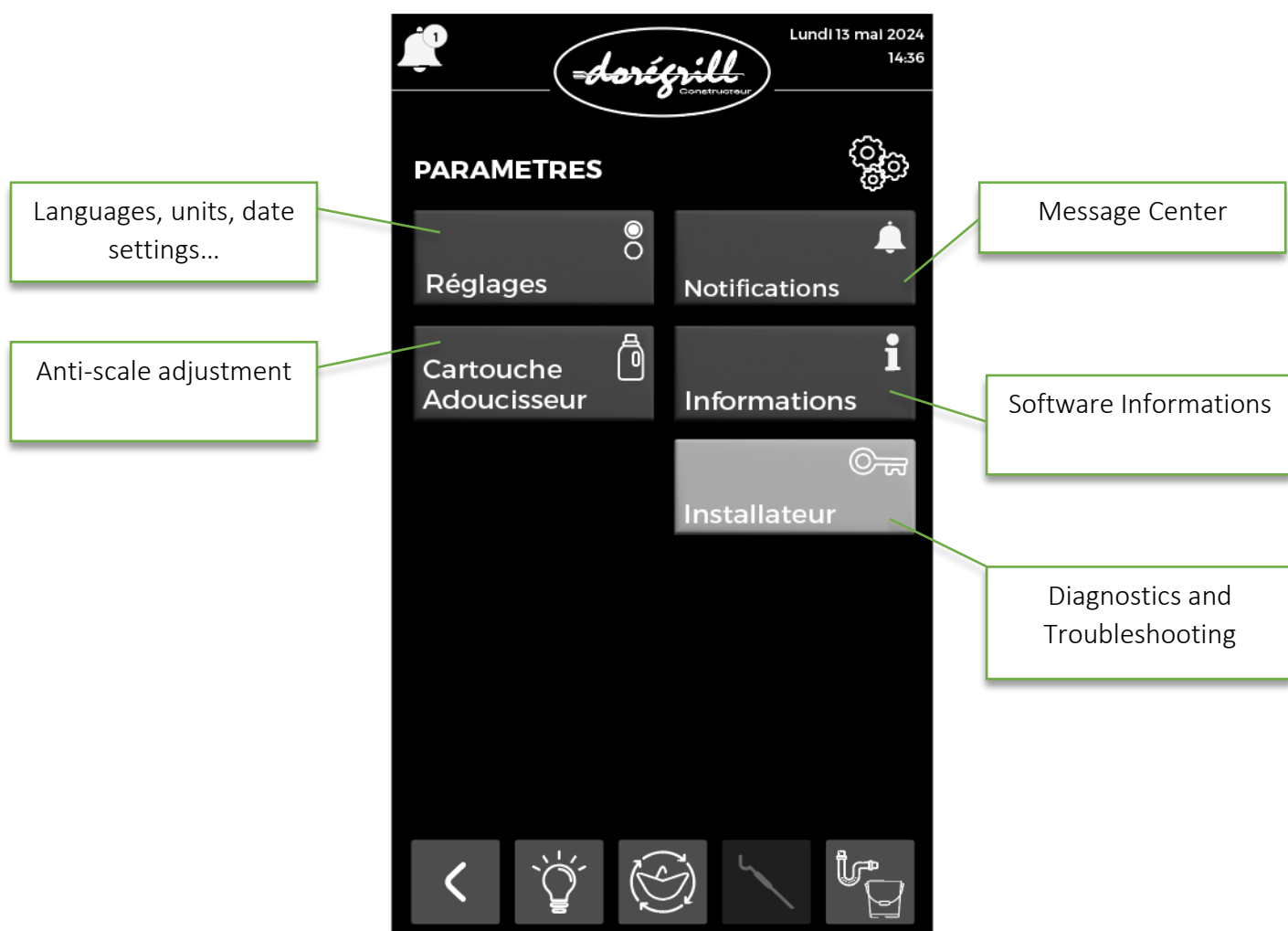


At the end of cleaning, remove meat residue with a non-abrasive sponge.

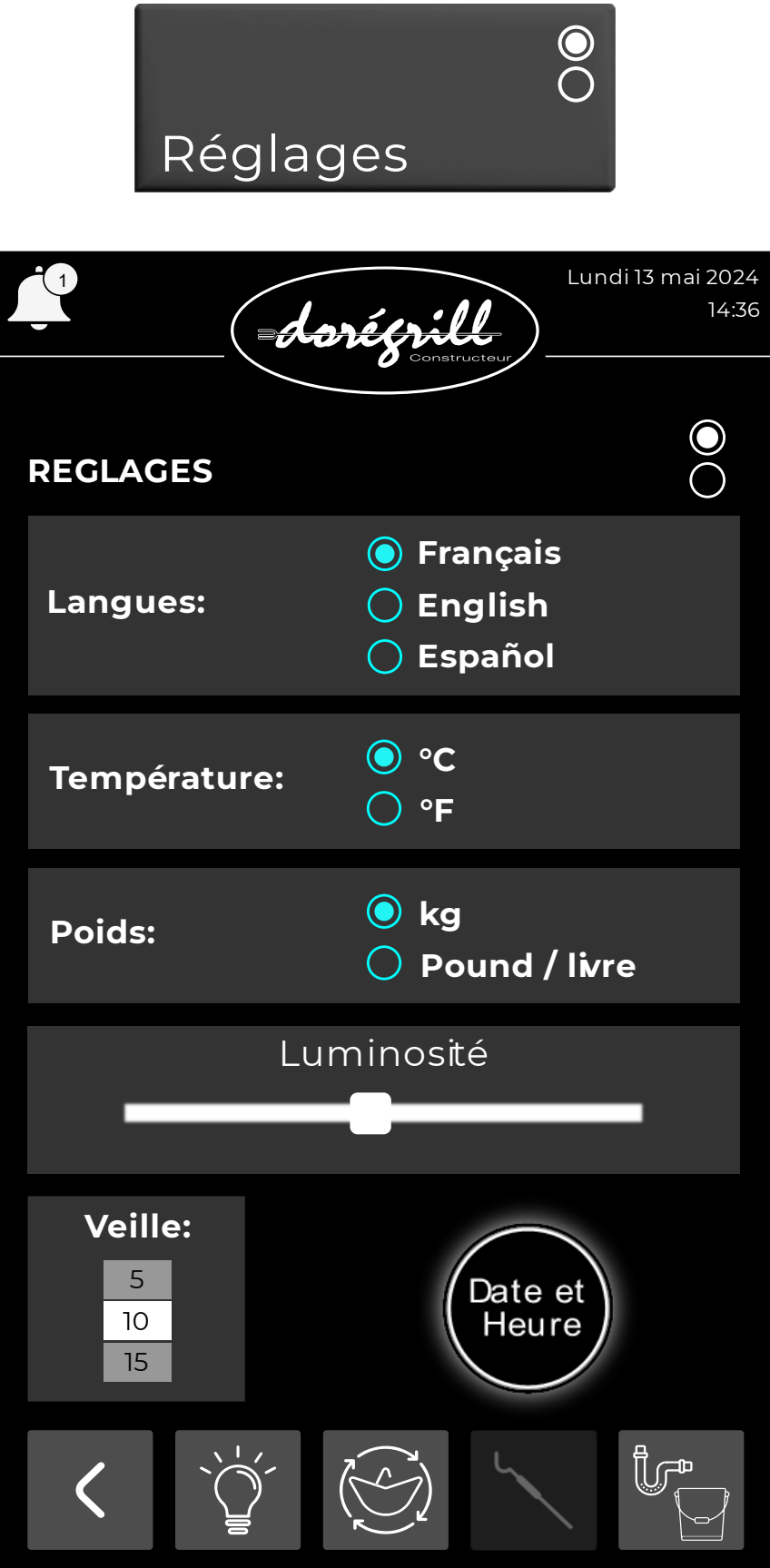


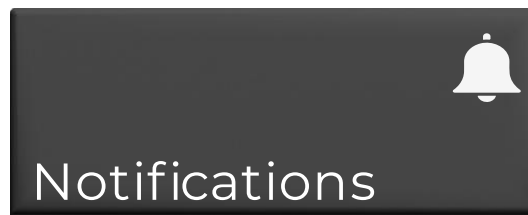


Clean the rotisserie filters with clean water.



5.1 Settings (Language, Units, ...)





5.2 Notifications

All service and error messages are displayed here



Cartouche Adoucisseur



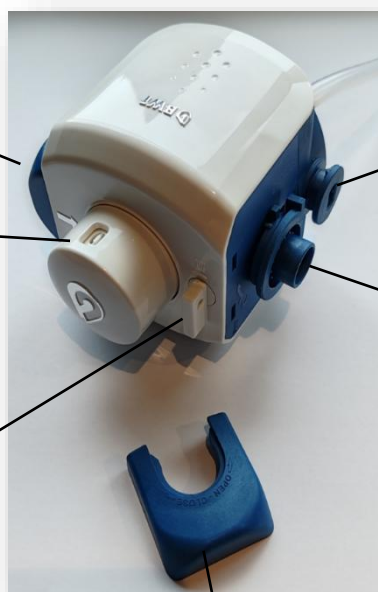
5.3 Water Softener Cartridge (Anti-Scale)

5.3.1 Installation Guide

Water Faucet
Connection
(Water Inlet – See
Arrow)

Bypass (set to 0). Push
and turn

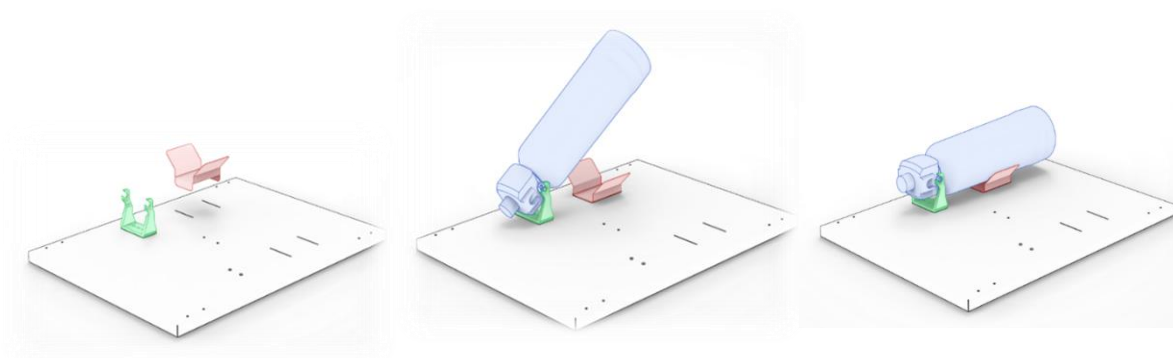
Drain



Connection

Water Outlet
Connection (to
Rotisserie)

Locking Clips

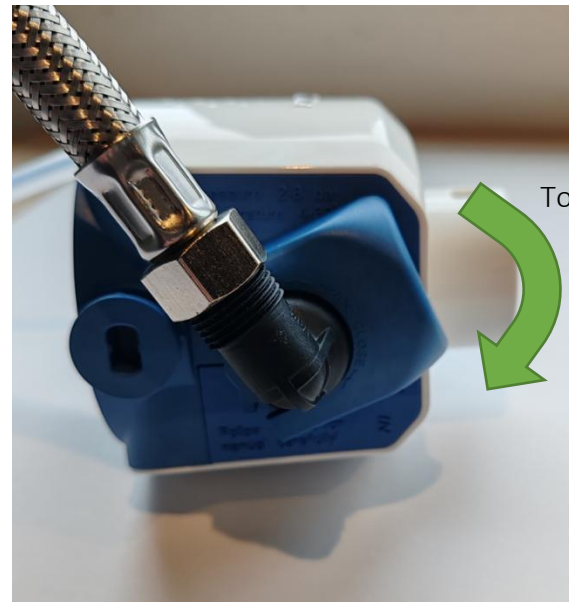




The fitting allows for 360° rotation



To clip



To lock



Repeat this step on the opposite side

5.3.2 Purpose

The water softener cartridges have a limited lifespan. It is essential to replace them in due time.

Connected between the water supply tap and the rotisserie (see § 3.3.2), the water softener neutralizes the limescale present in the water. Limescale is not harmful to health but can cause significant damage to equipment. **Limescale clogs pipes and ducts, rendering cleaning and drainage systems inoperative.**

5.3.3 Concept of Hardness

The presence of limescale in the water is regularly studied and analyzed in all municipalities and cities across the territory. This is called *water hardness*. It can be expressed in:

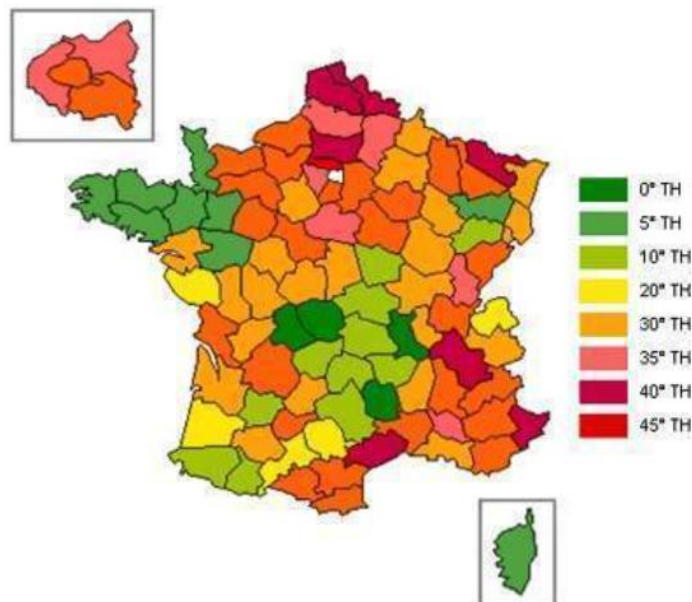
- Degré français : °TH, ou °TF, ou °f, ou °fH
- En parties par million : ppm

It is essential to check the water hardness and enter it in the oven's settings.

How to do this? Either by using a tester or by visiting the municipality's website. The water analyses are publicly available.

-On peut trouver également en degré allemand ou américain.

- De 0 à 8°f : eau très douce
- De 8 à 15 °f : eau douce
- De 15 à 30°f : eau moyennement dure
- Eau supérieure à 30°f : eau très dure

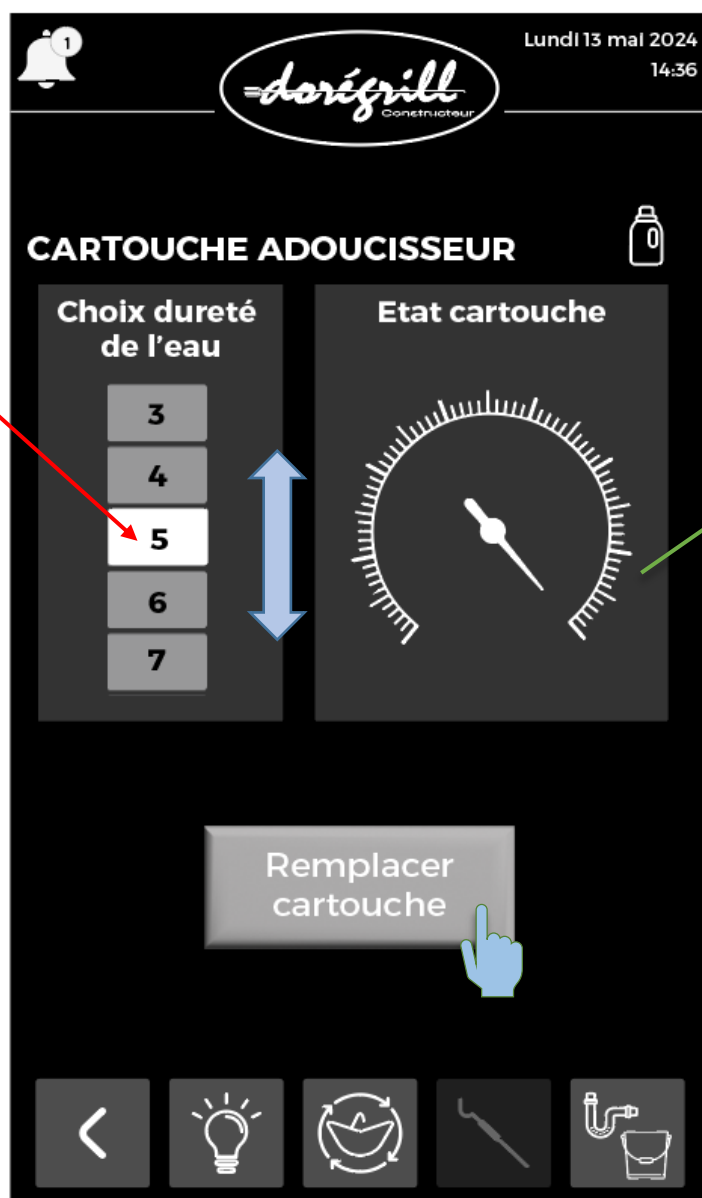


The softer the water, the less limescale there is, and the longer the cartridge lasts.

5.3.4 Setting

Note your water hardness and find the matching value in the "Ideal Code" column of the table below.

ppm	°f	Code Ideal
71	7	1
89	9	2
107	11	3
125	13	4
142	14	5
160	16	6
178	18	6
196	20	7
214	21	7
231	23	7
249	25	8
267	27	8
285	29	8
303	30	8
320	32	8
338	34	9
356	36	9
374	37	9
392	39	9
409	41	9
427	43	9
445	45	9
463	46	9
481	48	9
498	50	9
516	52	9
534	53	9
>534	>53	10



Example: If the water hardness is 14°F (or 142 ppm), the oven setting corresponds to 5. Therefore, select 5 from the dropdown menu.

The rotisserie is factory-set to 6.

5.3.5 Replacement

The pointer shows the cartridge status as a percentage.

When the cartridge reaches the end of its life, an alert will notify you to replace it. Replace the cartridge, then return to these settings and click **Replace Cartridge**. The pointer will reset to 100%.

Caution: Doregrill is not responsible for any damage resulting from excessive limescale accumulation

5.4 Installer



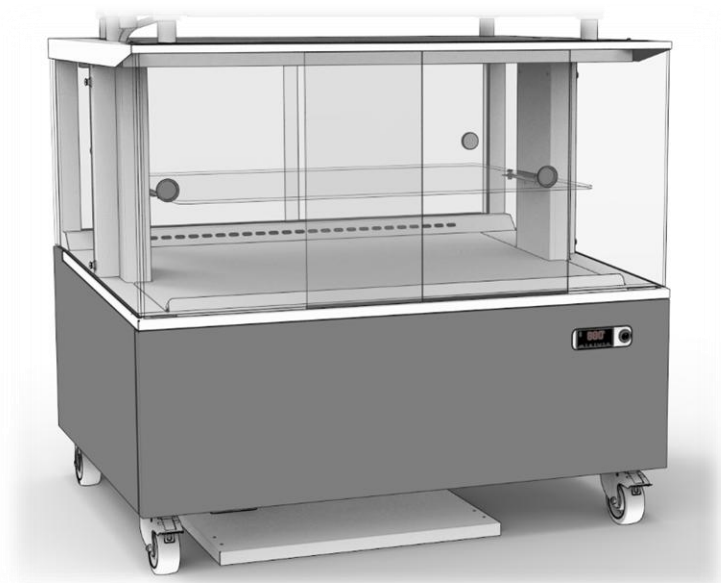
This menu is exclusively for service technicians responsible for rotisserie maintenance.
Access is secured by a PIN code.
It provides access to factory configurations, operational settings, and various actuators.



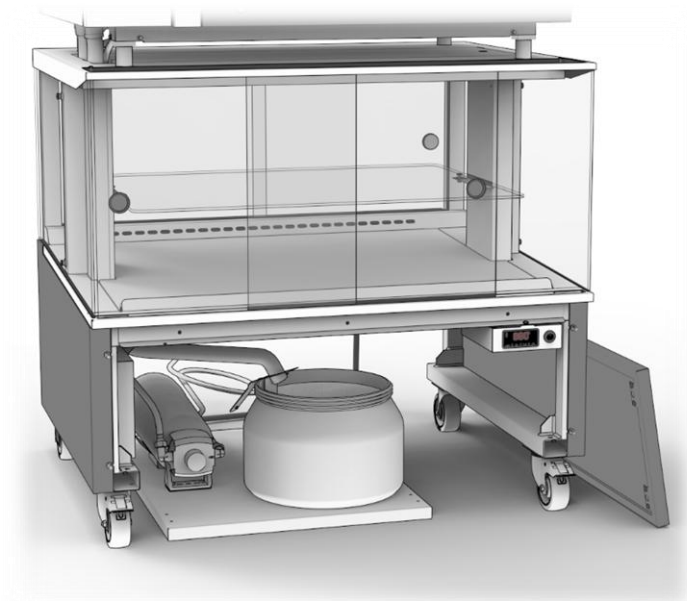
Any handling and/or replacement of parts with non-original components will void the warranty and release the manufacturer from all liability

6 Display Case Use

6.1 Technical Description (voir § 3.2)



- The display case features static heating and heated forced-air ventilation, ensuring air circulation around the packaged hot products.
- The air is regulated by an adjustable thermostat from 20°C to 90°C, with a customer-facing display.
- The display case is equipped with two side glass panels and two sliding glass doors at the front and rear, offering a panoramic view with visibility from all four sides.
- Mobility is ensured by 4 wheels, 2 of which are equipped with brakes



- Access to the base is possible from the rear, as well as from the front thanks to a removable panel. The unit can therefore be placed against a wall or integrated into a linear setup

6.2 Intended Use

The display case is designed to keep products at a temperature of 65 to 70 °C for a maximum of four hours. Any other use is not considered intended use.

Note: The display case is not designed to increase the temperature of the product. Products placed inside must already have a core temperature of 85 °C.

The manufacturer shall not be held liable for any loss or damage resulting from failure to strictly follow the safety instructions and guidelines in this manual, or from negligence during installation, use, maintenance, or repair of the unit and its accessories.

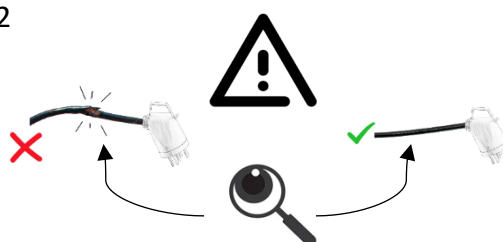
Use the device only under optimal technical conditions

1



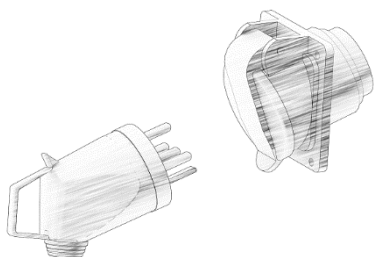
Lock the display case using the brakes

2



Inspect the cable for proper condition

3



Three-phase connection

4



Set the switch to position I (ON)

5



Preheat the display case for 20 minutes

6.3 Start-up

The temperature of the display case is shown on the display screen (thermostat) located at the lower part of the unit, next to the start switch.

The display cases are factory-set to reach 70°C. For adjustments, refer to section 4.5 below.



6.4 Food Temperature Check



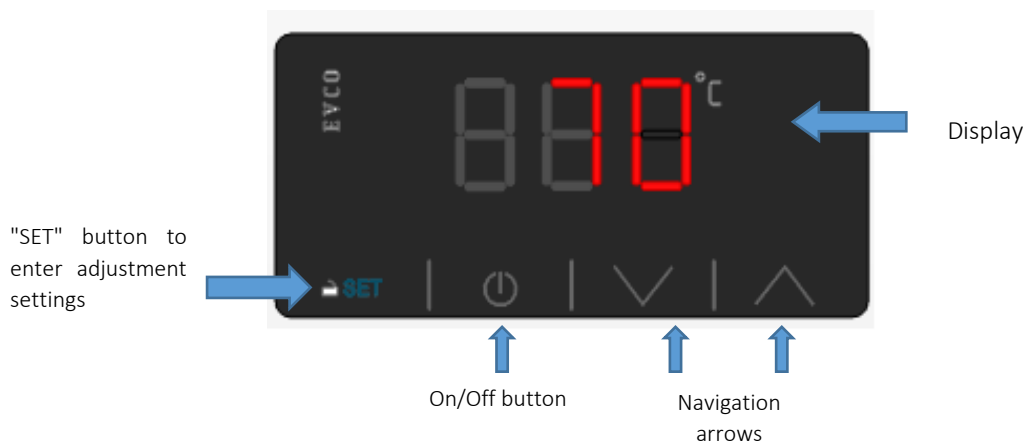
6.5 Thermostat Operation for Temperature Adjustment

The digital thermostat is factory preset to 70°C.

To increase or decrease the temperature, proceed as follows:

Press the “set” button to activate temperature adjustment mode, then set the desired temperature (max 90°C) using the UP and DOWN arrows. To confirm the change, press the “set” button again (the temperature will be automatically saved after 15 seconds if the “set” button is not pressed).

The digital thermostat can be turned off separately from the display case by pressing and holding the [button] for 4 seconds



7 Maintenance

7.1 Introduction

The IDEAL rotisserie was designed to make cleaning as easy as possible:

- Humidity and ventilation reduce the buildup of burnt-on grease;
- Daily regular cleaning is recommended;
- The polished stainless steel inside the tank prevents grease from sticking;
- The entire heating and ventilation system at the top of the rotisserie ensures uniform temperature throughout the tank;
- The presence of independent double glazing provides both a panoramic view of the cooking process and direct accessibility.

**IMPORTANT: Never use a high-pressure cleaner.
Only use food-approved "special oven" cleaning products**

**We recommend having your equipment inspected annually by your store's technical manager
or a certified professional.**

For all technical problems, please contact the DOREGRILL technical support team at:

Tel : +33 (0)2.40.63.80.00 / Fax : +33 (0)2.40.63.82.67

7.2 Front and rear double-glazing cleaning

The separate opening of the front and rear double glazing allows cleaning of all glass surfaces. It is also necessary to empty the gutters located beneath the front glass.

7.3 Side double glazing cleaning

If necessary, the side glass panels can be cleaned. To do this, you must unscrew the 4 screws holding the outer glass (this operation should be done carefully).

7.4 Automatic cleaning cycle

This cycle enables complete cleaning of the rotisserie cooking chamber. Water fills the tray, which then serves as a reservoir for a closed-loop cycle. There are two steps to remove the largest residues: a longer washing phase alternating between spraying and pausing for optimal detergent action, followed by a rinsing phase. The cleaning ends with a full drying of the tank.

Procedure to follow before starting each automatic cleaning cycle:

Warning: Do not open the door during cleaning. Water is heated up to 85°C, and steam and water splashes can be dangerous

7.5 Regular maintenance protocol



IDEAL ROASTISSERIE CLEANING AND PREVENTIVE MAINTENANCE PROTOCOL



(Warning! All products mentioned in this document must be handled with appropriate PPE; the photos are not representative.)

	Before starting the cleaning, check that the grease bucket is empty and connected to its drain hose.
	CAUTION Check that the filters are in the tank. Essential for proper cleaning!
	Start the cleaning
	Insert the tablet into the tank as shown
	Close the door and let the cycle complete.
	IMPORTANT Once the cleaning cycle is complete, before any work inside the rotisserie, clean the tank filters
	Wipe the inside of the rotisserie and clean the outside with a glass cleaner. Your rotisserie is ready.

TO BE DONE EVERY DAY

	Unscrew the hand-wash nozzle and soak it in "ANTICA-ONE" descaling product. Once cleaned, reassemble it by hand.
	Spray "ANTICA-ONE" descaling product inside the rotisserie. Let it work and scrub with a disposable cloth.
	Replace the limescale filter cartridge. Check the label indicating the expiration date.

TO BE DONE EVERY 6 MONTHS

TO BE DONE EVERY MONTH

TO BE DONE WEEKLY

For all orders of products or cartridges for the limescale filter : doregrill@doregrill.com or +33 2.40.63.80.00

FABRICATION FRANÇAISE



8 Main Causes of Tempered Glass Breakage

8.1 Thermal shock

There must not be a temperature difference greater than 80°C between two specific points on the glass. If this occurs, the breaking point is reached and the glass may shatter instantly.

Example: cleaning a hot glass with a cold sponge.

8.2 Impacts on the glass

When a blow accidentally strikes tempered glass, especially on its edge or corner, a tiny piece of glass, sometimes as small as a pinhead, may detach. This breaks the **molecular balance** of the glass, making breakage inevitable within hours or days. Such impacts can occur during unpacking or when the user accidentally hits accessories (rotisserie forks, support rods, cooking racks, etc.) against the glass edge during installation.

8.3 Handling

Frequent and uncontrolled movements (for example, taking the rotisserie out onto the sidewalk every day) prematurely weaken the glass surfaces.

IMPORTANT: Glass, whether tempered or not, is a fragile material that must be handled with care. Sensitive to impacts, glass cannot break on its own without one of the previously mentioned reasons.

9 TECHNICAL SPECIFICATIONS

9.1 Technical specifications

		Ideal
DIMENSIONS		
Overall length		1005 mm
Overall depth		880 mm
Rotisserie height on cabinet/cart		1950 mm
Net weight		420 kg
Maximum allowable load		70 kg
TECHNICAL COMPONENTS		
Rotisserie forks	Quantity	4 SU / 5 STD
	Usable length	505 mm
Drive motor	Nombre	1
	Power per unit	35 W
Fan resistor	Quantity	1
	Unit Voltage / Power	7.5 kW
Hot air fan	Quantity	1
	Unit Voltage / Power	230V /250W
Mood light	Quantity	2
	Voltage / Current	24V / 8 W
Control board cooling fan	Quantity	1
	Voltage / Current	230V / 15W
Pump	Quantity	1
	Voltage	230V
Power cable	Section	5G2.5 ²
	Plug : 3 Phases + Neutral + Earth	Yes
CAPACITY		
Poultry capacity (according to size)		10/15
TOTAL POWER CONSUMPTION		
Instantaneous power		7.8 kW

SPIT ROTISSERIE



IDEAL 4S MARCHAND

This rotisserie is flawlessly equipped! Featuring a fully automatic self-cleaning system, a sleek touch glass control panel, and exceptional cooking performance, it's an indispensable asset for any professional kitchen.

Technical Advantages of an Intelligent Rotisserie DESIGN & AESTHETICS

Optimized visibility with see-through design, modern and innovative styling down to the smallest details, and LED lighting

EASY CLEANING

Innovative, efficient, and eco-friendly closed-loop cleaning program, simplified by the use of professional detergent tablets

PERFORMANCE

Unmatched cooking results thanks to the combination of ventilated hot air and infrared technology — cook a 1.2 kg chicken in under an hour!

ERGONOMICS

Glass door opens on both sides, intuitive touch front panel, end-of-cooking alert, interactive diagnostics on the front screen, and double-glazed burn-resistant glass on both the front and rear (dual-sided opening).

ELECTRICAL REQUIREMENTS

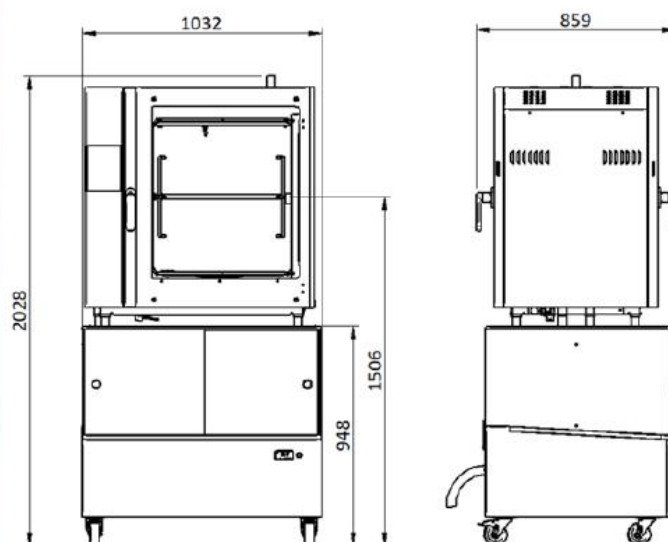
- Required: 400 V + 3P + N + T
- Required: 20 Amp female socket
- Required: Cold water supply 15/21



iRegul Control

TECHNICAL SPECIFICATIONS

Model	MA00247
Length	1032 mm
Height	2028 mm
Depth	859 mm
Number of Spits	4
Voltage	400 V + 3P + N + T
Current:	15 A
Average Power Consumption	6 kWh
Peak Instantaneous Power Consumption	10.4 kW
Hourly Capacity	10/15 Vol (depending on weight)
Weight	350 kg



DOREGRILL FRANCE

44880 SAUTRON

Tel : +33 2 40 63 80 00

E-mail : doregrill@doregrill.com



9.2 Cooking modes programming characteristics

Product (display on screen)	Cooking temperature (°C)	Cooking time (minutes)	Chamber temperature (°C)
ROAST CHICKENS			
600g > 1 Kg	240 °C	60 mn	80 °C
1 Kg > 1.5 Kg	240 °C	70 mn	80 °C
1.5 Kg > 2 Kg	240 °C	90 mn	80 °C
ROTISSERIE PRODUCTS			
Cooked pork roast Browning	230 °C	15 mn	80 °C
Cooked pork belly Browning	230 °C	40 mn	80 °C
Pork knuckle Browning	230 °C	30 mn	80 °C
Cooked pork ribs Browning	230 °C	30 mn	80 °C
Raw sausages cooking	210 °C	35 mn	80 °C
Raw beef roast cooking	210 °C	20 mn	80 °C
Standard	220 °C	50 mn	65 °C

10 MAINTENANCE / AFTER-SALES SERVICE

Any servicing or intervention on your appliance must be carried out by a qualified professional.

10.1 Fault location

the purpose of this section is to outline typical problems, their potential causes, and how to fix them without external support.

OBSERVED FAULTS	POSSIBLE CAUSES	CORRECTIVE MEASURES
Touch panel does not light up	- Absence of electrical supply	- Insert the power plug into the outlet. Reset the circuit breaker and change the protective fuse. If the problem persists, contact your installer.
An ambient light is off	- Defective LED - Defective electrical wiring	- Contact your installer - Contact your installer
The rotisserie spits do not turn	- Malfunctioning motor - Defective electrical wiring	- Contact your installer - Contact your installer
Abnormally long cooking	- Defective heating element - Defective fan	- Contact your installer - Contact your installer
H09 Code	- Water does not reach the fill valve	- Check the connection of the descaler (see paragraph 3.3.7) - Check that the water supply valve is open
H06 Code	- Overheating of the tank	- Contact your installer
ICONS SHOWN ON THE TOUCH SCREEN	POTENTIAL CAUSES	CORRECTIVE MEASURES
Door alarm 	- Door not properly closed - Faulty contact	- Open and close the door(s) again. If the problem persists, contact your installer. - Call your installer

10.2 Specific troubleshooting

10.2.1 Replacement of a LED kit

The LED kit is located in the side double glazing, with the electrical connection on the top of the oven.

This procedure must be performed only by qualified personnel.

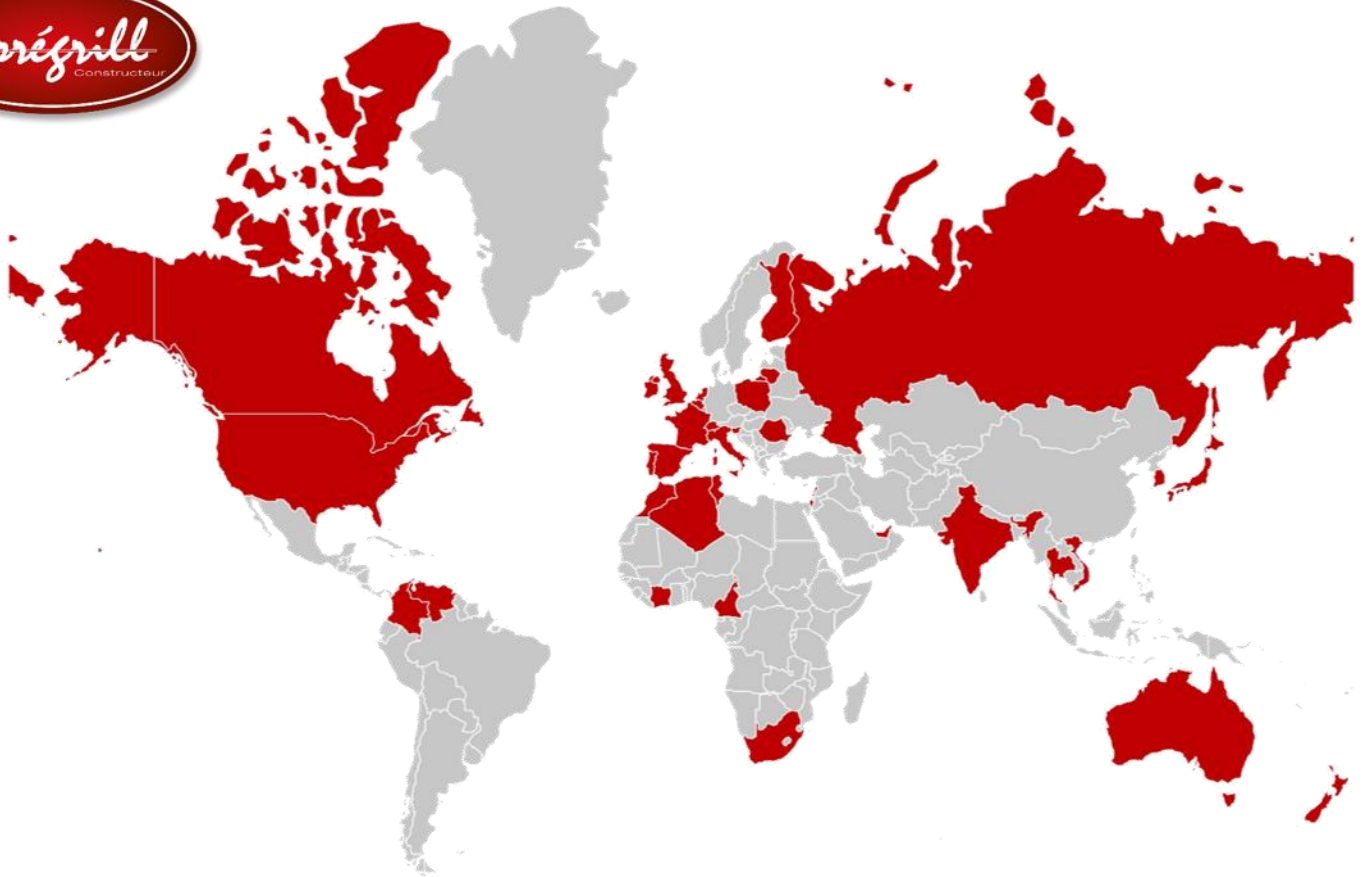
10.2.2 Opening of the technical covers

The technical areas are located on the left side and the top of the rotisserie. They provide access for inspection and repair of the various electrical components of the rotisserie.

This procedure must be performed only by qualified personnel.

11.1 Electrical diagram





EUROPE

DOREGRILL FRANCE

Parc d'activités du Moulin - BP52
44880 SAUTRON - France
Tel : +33 2 40 63 80 00
Fax : +33 2 40 63 82 67
E-mail : doregrill@doregrill.com

DOREGRILL SUISSE

7 RUE ANTOINE JOLIVET
1227 - CAROUGE - GENEVE
Tel : +41 22 827 62 50
Ventes : projet@service-equipement.ch

DOREGRILL FINLANDE/PAYS-BAS

PL 10298
00021 - LASKUTUS
Tel : +358 204 394 242
Ventes : tobias.heiskanen@metos.fi
Site internet : <https://en.metos.com/>

DOREGRILL LITUANIE

DARIAUS IR GIRENO G.175
LT-02189 - VILNIUS
Tel : +370 682 302 76
Ventes : export@balticmaster.lt

ASIE & AFRIQUE

DOREGRILL MAROC

19/21 Rue Ahmed Ghali
20000 CASABLANCA
MAROC
Tel : +212 06 79 82 93 62
Ventes : nowal.ezzaim@socom.ma

DOREGRILL VIETNAM

NO.21, STREET NO.2A, NAM HUNG VUONG
AREA, AN LAC WARD, BINH TAN DISTRICT
700000 HO CHI MINH CITY
Tel : +848 625 99 878
Ventes : technical.thanhhaocompany@gmail.com
Site internet : www.thietbibanhmi.com

AMERIQUE & OCEANIE

DOREGRILL USA/CANADA

405 N. Oak Street
Inglewood, CA 90302
Toll free : 888-671-0360
Tel : 310-671-0345
Fax : 310-680-2879
Ventes : info@1515design.com
Service client/Pièces détachées : contact@1515design.com
Site internet : www.1515design.com

DOREGRILL ESPAGNE

Poligon Industrial Les Basses, S/N
25244 Fondarella (Lleida)
Tel : +34 973 60 21 50 / 973 30 21 83
Ventes : nuria@anqueramaquinaria.com
+34 722 516 768
Site internet : www.anqueramaquinaria.com

DOREGRILL ITALIE

C.SO CAVOUR N.9
27100 - PAVIA
Tel : +390 382 96 91 33
Ventes : afrozini@ihe-srl.it

DOREGRILL POLOGNE

ul. Fabryczna 49A, 98-300 Wielun
4525-437 Vale
Tel : +48 501 390 005
Ventes : a.macurek@dadaux.pl
Site internet : www.dadaux.pl

DOREGRILL RUSSIE

63, ul. Svobody
603003 Nizhny Novgorod
RUSSIA
Tel : +7 920 038 9455
Ventes : muravieva@hle-b-nn.ru / uravieva@hle-b-nn.ru
Site internet : www.nhl-retail.ru/

DOREGRILL TUNISIE

34 Bis, Rue Ibn Khaldoun
TUNIS
Tel : 00 216 71 340 287
Fax : 00 216 71 354 131
Ventes : ramzi-ikou@qnet.tn

DOREGRILL THAÏLANDE

No 6, Soi Ladprao Wanghin 66,
Kwaeng Ladprao, Khet Ladprao,
10230 BANGKOK
Tel : +66 81 92 11 92 5
Ventes : p.moursel@gmail.com

DOREGRILL Portugal (1)

Rua do Emigrante N°230
4525-437 Vale
Santa Maria da Feira - Portugal
Tel : +351 969 839 669
Ventes : amelhorfrangodomundo@gmail.com
Site internet : www.amelhorfrangodomundo.pt

DOREGRILL BELGIQUE/LUXEMBOURG

Rue Ropsy Chaudron 9
1070 Anderlecht
Tel : 02 251 46 12
Fax : 02 253 46 25
Ventes : info@paulusstuart.be
Site internet : www.paulusstuartbruxelles.be

DOREGRILL ROUMANIE

DNT KM 19,3 SOS.BUCURESTI PLOIESTI
STR.BALANTEI 46, SAT PETRESTI
077067 - CORBEANCA
Tel : +40 21 352 8888
Ventes : cosmin.ilie@bilancia.ro
Site internet : www.bilancia.ro

DOREGRILL LIBAN

421 AUTOSTRAD - SABOUNJIAN BLDG.
PO BOX 60003 JAL EL DIB METN
1241 2010 LEBANON
Tel : +961 4 71 20 00
Ventes : sales@vresso.com
Site internet : <http://www.vresso.com/>

DOREGRILL AUSTRALIE/NOUVELLE ZELANDE

unit 6, 23-25 Clarice Road
Bow Hill South VIC 3128
Tel : 1300-405-404
Fax : 03-8672-0254
Ventes : contact@phoenixs.com.au
Site Internet : www.phoenixs.com.au

DOREGRILL Portugal (2)

RUA QUINTA DE BOM RETIRO, N°7
A5 R/C VALE FETAL
2820-690 CHARNECA DE CAPARICA
Tel : +351 969 839 669
Ventes : compras@nxhotalaria.pt
Site interent : www.nxhotalaria.pt

DOREGRILL UK/IRELANDE

10 Carron Place, Kelvin Industrial Estate,
East Kilbride, Glasgow, G75 0YL
Tel : 01355 244111
Fax : 01355 241471
Ventes : sales@fern.co.uk
Site internet : www.fern.co.uk

DOREGRILL SLOVENIE

Trpinčeva ulica 37a
1000 LJUBLJANA
Tel : +386 31 574 994
Ventes : tania.vallavec@koza-sistemi.si
Site internet : koza-sistemi.si

DOREGRILL ISRAËL

2 Ha-Yahalom
Netanya Israël
Tel (WhatsApp) : +972 54-774-2586
Ventes : doregrill@bezeqint.net

